

Papas a la Huancaína (Potatoes in Spicy Cream Sauce)

Liz Caskey - "South American Cooking"

Palm Beach Post - (Edmund Tijerina - San Antonio Express-News)

Servings: 8

Aji' amarillo is yellow chile paste found at Latin American markets.

8 Yukon Gold potatoes, peeled and thinly sliced

1 teaspoon salt, divided

1/2 cup onion, chopped

2 cloves garlic, minced

1/2 teaspoon turmeric

1 tablespoon yellow chile paste

4 tablespoons vegetable oil

3/4 cup evaporated milk

2 cups white farmer's cheese (or queso fresco)

4 leaves Bibb lettuce

8 large black olives, pitted and halved

2 hard-cooked eggs, sliced

1/2 red chile pepper (can use a ripe red jalapeno), thinly sliced

Add the potatoes to two quarts of cold water with 1/2 teaspoon of salt. Bring to a boil. Cook until tender, about 20 minutes. Drain and cool.

Fry the onion, garlic, turmeric and chile paste in oil until soft, about 5 minutes. Remove from the heat and cool.

Place the onion mixture in a blender. Add the evaporated milk and puree'. Add the cheese and blend until smooth.

Chill for one hour.

Arrange the potatoes on the lettuce leaves.

Spoon the sauce over the potatoes and decorate with the olives, hard-cooked eggs and red chile slices.

Per Serving (excluding unknown items): 202 Calories; 11g Fat (46.6% calories from fat); 6g Protein; 21g Carbohydrate; 2g Dietary Fiber; 60mg Cholesterol; 355mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 2 Fat.