

# Recipes



<http://www.riverdogfarm.com>

Locro de Papa from : "La Cocina Ecuatoriana (The Ecuador Cookbook)" by Christy Buchanan and Cesar Franco

This is a hearty mountain chowder.

1 pound potatoes, peeled and diced 2 tablespoons oil

1/4 cup chopped green onion 1 potato, peeled and cubed

3/4 cup milk 1 teaspoon salt

4-8 lettuce leaves 1/3 pound cheese

1 ripe avocado (if in season)

Sauté diced potatoes with oil and onion. When onion is browned. Add water until potatoes are just covered. Add one more cup of water and bring to boil. Stir in cubed potato. reduce heat. Simmer and stir until cubed potato is tender and diced potatoes are dissolved, about 20 minutes.

Meanwhile, line deep soup bowls with lettuce leaves. Slice cheese into four thick pieces. Place a piece of cheese into each lined soup bowl. Quarter and peel avocado.

