



Quinoa Chowder With Sweet Corn *Crema de Quinoa de Zuleta*

Fresh corn is always the best choice, but may not be in season when you find yourself most in need of this kind of creamy, comforting sustenance—so frozen corn is fine in a pinch.



Dara O'Brien

From *"The Latin Road Home"* by Jose Garces, Lake Isle Press, 2012

INGREDIENTS

2 cups vegetable oil, for frying
1 small russet potato, peeled and cut into matchsticks
Kosher salt
2 Tbsp unsalted butter
1 Tbsp extra virgin olive oil
1/2 Spanish onion, finely chopped
2 Tbsp minced garlic (4 to 6 cloves)
1 Tbsp achiote paste
1 1/2 cups quinoa (any color)
Kernels cut from 2 ears fresh white sweet corn or 1 cup thawed and drained frozen white corn kernels
5 cups vegetable stock
1 cup heavy cream
2 Tbsp minced fresh flat-leaf parsley
2 Tbsp minced fresh chives or cut into 1 1/2-inch strips
1/4 lb smoked bacon, cut into strips, cooked until crisp, and drained
Sliced avocado, for serving
Aji Costeño, for serving

Serves 4

PREPARATION

Line a baking sheet with parchment paper. Heat the vegetable oil to 375°F in a Dutch oven over medium heat, using a candy or deep-fry thermometer to monitor the temperature.

Fry the potatoes in batches, turning in the oil until golden brown and very crispy on all sides, 1 to 2 minutes per batch. Use a slotted spoon to transfer the fried potatoes to the baking sheet to drain and cool. Season to taste with salt.

Heat the butter and olive oil in a stockpot over medium heat. Cook the onion and garlic, stirring occasionally, until translucent, about 10 minutes. Stir in the achiote paste and cook for another 5 minutes. Stir in the quinoa and corn and cook, stirring often, until the grain is lightly toasted, about 5 minutes. Add the stock and cream and bring to a boil. Decrease the heat to medium-low and simmer the chowder uncovered until the quinoa is very tender and the liquid is reduced by one-quarter, about 45 minutes.

To serve, fold in the parsley, chives, bacon, and fried potatoes. Season to taste with salt. Garnish with avocado and serve aji on the side.

Aji Costeño *Ecuadorian Hot Sauce*

INGREDIENTS

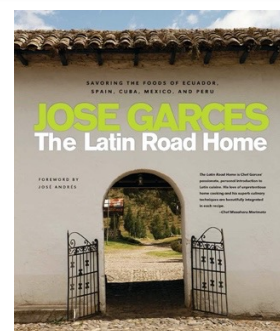
4 red Fresno chiles, seeds and ribs removed, finely diced
1/2 plum tomato, finely diced
1/4 Spanish onion, finely diced
2 scallions (white and green parts), finely chopped
2 Tbsp minced fresh flat-leaf parsley
2 Tbsp minced fresh cilantro
2 Tbsp distilled white vinegar
2 Tbsp freshly squeezed lime juice
1 Tbsp extra virgin olive oil
1/2 tsp agave nectar
Kosher salt

Makes 1 cup

PREPARATION

Combine all the ingredients in a bowl except for the salt and mix well. Remove half of the vegetables and set aside in a separate bowl. Pulse the remaining half in a food processor only until the vegetables are finely chopped; it should not be a smooth sauce. Fold in the reserved vegetables. Season the sauce to taste with salt. Chill before using.

"The Latin Road Home" by Jose Garces Lake Isle Press, 2012



Spanning cultures and continents, *The Latin Road Home* looks at the many food traditions that have shaped Jose Garces' culinary life. Part cookbook, part travelogue, part literary food memoir. The book makes its way through Ecuador, Spain, Cuba, Mexico, and Peru—extraordinary cuisines Garces has come to know, love, and master and features over 100 recipes tailored to the home cook, accompanied by over 100 food and travel photographs.

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