

Cooking with Kids

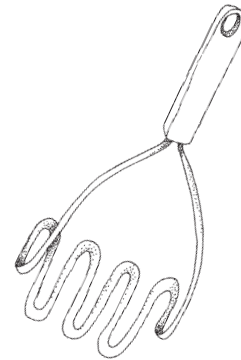
Llapingachos with Red Chile Sauce and Green Salad

Serves 4 to 6

Llapingachos are traditional potato patties from Ecuador, often served topped with a fried egg and a spicy peanut sauce. This version is paired with a New Mexican red chile sauce. If you use thin skinned potatoes like Yukon Golds there is no need to peel them.

Llapingachos

- 1½ pounds russet or other baking potatoes, boiled and cooled
- ½ cup grated mozzarella or Monterey Jack cheese
- ¼ cup thinly sliced green onions
- 2 tablespoons minced parsley
- 1½ cups corn kernels, fresh or frozen
- ¾ teaspoon salt
- ⅛ teaspoon freshly ground black pepper
- 1 tablespoon vegetable oil



Make the llapingachos: Peel the potatoes and put them into a large bowl. Use a potato masher to mash the potatoes. Add the grated cheese, green onion, parsley, corn, salt, and pepper. Stir until well combined. Make potato patties using ¼ cup of the potato mixture for each patty. Flatten the patties so that they are about ½ inch thick.

Cook the patties on a hot, well-oiled griddle for 8 to 10 minutes, until they are browned on both sides and heated through. Remove from the heat and serve.

Red Chile Sauce

- 3 garlic cloves, minced
- 1 tablespoon butter
- 2 tablespoons unbleached white flour
- ½ cup ground mild red chile
- 2¼ cups water
- ¾ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- ⅛ teaspoon dried oregano

Make the red chile sauce: Put the garlic and butter into a saucepan over medium heat. When the butter is melted but not brown, add the flour. Cook for about 30 seconds, stirring constantly. Add the chile and cook only until fragrant. Be careful not to burn the chile or the sauce will taste bitter.

Slowly add the water, stirring constantly. Bring to boil. Add the salt, pepper, and oregano. Reduce the heat to low and simmer for 10 to 15 minutes, uncovered, until thickened. Remove from the heat and serve with the llapingachos.