



COOKING WITH THE QUEEN

“A COMMUNITY THAT COOKS TOGETHER, STAYS TOGETHER”

TRAVELING TO PERU WITH THE QUEEN CHEF MAWA



PERUVIAN STYLE FISH OR SHRIMP CEVICHE
LOMO SALTADO
TRADITIONAL PERUVIAN COCKTAIL "PISCO SOUR"

[ZOOM IN HERE](#)

WWW.MAWASKITCHEN.COM

FRIDAY, JUNE 19TH – 5:30 PM MDT

CHEF MAWA MCQUEEN

Sponsored by

ONE SNOWMASS PENTHOUSE - INSPIRATO
SILVERPEAK HOLDINGS
LARSEN LIMITED





PERUVIAN STYLE FISH OR SHRIMP CEVICHE

A Latin American favorite! A slight variation on the more commonly known ceviche normally prepared with a white fish such as tilapia. This recipe is prepared with shrimp and served with corn and sweet potatoes. The flavor will amaze you; the "cooking" time will more than impress you. This is the best Ceviche de Camaran recipes I've tried and it is very healthy.

Course	Appetizer
Cuisine	Latin America
Prep Time	30 minutes
Cook Time Total Time	30 minutes
Servings:	6

Ingredients

- 1.5 lbs shrimp or white fresh fish
- 1 spring celery
- Teaspoon garlic past
- Teaspoon ginger past
- 3 Tbsp cilantro chopped
- 8 limes fresh squeezed juice or enough to cover the seafood
- 1 tsp Kosher salt
- 1 jalapeno or habanero seeded, cored and diced small
- 1 medium red onion finely chopped (fine julienne)
- 1 corn Boiled optional
- Cooked (boiled) sweet potatoes optional

We will make *lèche tigre* or tiger milk!

Instructions

1. Peel and devein shrimp or fish and cut into small pieces (about 1/2"
2. Place in a shallow glass or ceramic container add salt stir
3. put all ingredients on top. (Optional: Add large slices of habanero jalapeños(no seeds)
4. Make sure that the lime juice completely covers the shrimp. Stir a couple of times.
5. Cover with plastic wrap and place in the refrigerator for about 3-4 hours.
6. The shrimp need to resemble "cooked" shrimp when removed from fridge, meaning they need to have that pink hue. The acid from the lime will "cook" the shrimp.
7. Drain about half the liquid and serve in a glass or ceramic bowl using a non-metallic spoon.
8. Serve with boiled cook corn and slice sweet potato's

@mawamcqueen



Recipe Notes

Follow these tips and you'll make ceviche like a pro:

- Glass or ceramic dishes only! Lime juice reacts to metal and your ceviche will taste bad.
- Squeeze your limes, no bottled juice. Make sure it totally covers the shrimp. The acid will "cook" the shrimp.
- The number of limes is flexible. It might take less to completely cover your shrimp.
- Freezing your ceviche will ruin the consistency. Enjoy your dish fresh, the same day is better

Frequently Asked Questions:

- **Can I use another type of fish to make ceviche?**

Yes, but it is best to use a white flesh flakey type of fish. These types of fish would include sea bass, grouper, flounder and of course tilapia or shrimp. Avoid fish that are oily like herring, salmon, mackerel, sardines, tuna or trout.

- **How long can I store the ceviche?**

You should consume the ceviche within 48 hours. Keep it in the refrigerator in an airtight container.

- **Can I freeze ceviche?**

Unfortunately this would ruin the texture of the fish and not be good. Eating it fresh is best.

- **Do the citrus juices kill any parasites found in raw seafood like sushi, shashimi, ceviche or gravlax?**

No, as you have seen on many restaurant menus there is a risk of eating raw or undercooked seafood. However, I always make my ceviche with fish or shrimp that has been frozen, and then thawed before I make the recipe. If the seafood has been frozen to -4°F for 7 days this will kill any parasites.

- **Can I shorten the Marinating time?**

Yes, I would typically marinate 4 hours for a firmer texture but you can check the firmness to your liking while it is in the refrigerator.



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LOMO SALTADO

Servings: 4

Ingredients

- 2 tablespoons vegetable oil, divided
- 1 lb sirloin steak, or tenderloin cut into strips
- salt, to taste
- black pepper, to taste
- ½ red onion, sliced
- 1 medium heirloom or beefsteak tomatoes sliced
- 4 scallions washed & cut in 4 each
- 2 cloves garlic, minced
- 1 tablespoon Aji Amarillo paste
- 2 tablespoons soy sauce
- 1 tablespoon white vinegar
- 1 tablespoon fresh cilantro, chopped
- 1 lb French fries, cooked, hot
- white rice, cooked, for serving, optional

Instructions

- Heat up 1 tablespoon of oil in a large pan over high heat. Add the steak, season with salt and pepper, and cook until browned, 5-6 minutes. Remove from the pan.
- Heat the remaining tablespoon of oil in the same pan, then add the red onion and cook for about 5 minutes, until softened and browned. Add the tomato, garlic, and Aji Amarillo paste, and cook for another 5-7 minutes, until the tomatoes have released some of their juices, but are still intact.
- Add the soy sauce and vinegar and stir to combine, let cook for 1 minute.
- Add the steak, fries, and cilantro. Toss gently to coat the fries in the sauce.
- Serve with rice, if desired

@mawamcqueen



OUR COCKTAIL RECOMMENDATION COCKTAILS BY CHRIS HAAS

TRADITIONAL PERUVIAN COCKTAIL "PISCO SOUR"

Ingredients

- 2oz Quebranta (pisco)
- 1oz fresh lime
- 1oz simple syrup
- 1 egg white
- 4 ice cubes
- 3 dashes bitters

Directions

- Combine Pisco, lime, simple syrup, and egg white in a cocktail shaker without ice and seal.
- Shake vigorously until egg white is foamy, about 10 seconds. Add ice to shaker and shake again very hard until well-chilled, about 10 seconds.
- Strain into chilled cocktail glass; dash bitters atop the egg-white foam.
- For simple Syrup:
In a jar, combine 1 cup water with 1 cup superfine sugar. Seal jar and shake until sugar is completely dissolved. Keep remainder refrigerated.

@chrishaas

HAPPY COOKING

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BASE
VILLAGE





HERE SOME BASIC EQUIPMENT INFO EVERYONE SHOULD HAVE AT HOME

Preparation Equipment

- Chef's knife
- Paring knife
- Knife sharpening/honing rod
- Bread knife
- Chopping/cutting board(s)
- Kitchen shears/scissors
- Vegetable peeler
- Garlic press
- Grater
- Kitchen scales
- Measuring jug
- Measuring spoons
- Measuring cups
- Mixing bowl
- Colander/pasta strainer
- Sieve
- Rolling pin
- Can opener
- Blender

Serving Equipment

- Ladle
- Pasta fork
- Pizza cutter
- Corkscrew
- Bottle opener

Cooking Equipment

- Frying pan/skillet
- Wok
- Saucepans
- Ovenproof dish
- Roasting tin



- Baking sheet
- Stirring spoon
- Slotted spoon
- Spatula
- Tongs
- Masher
- Balloon whisk
- Oven gloves
- Pot holders
- Food/meat thermometer

Storage Equipment

- Plastic containers
- Plastic zipper bags
- Bread bin

Miscellaneous Equipment

- Plastic wrap/clingfilm
- Kitchen foil
- Baking parchment
- Tea towels
- Kitchen tool organizer