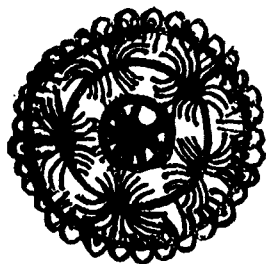



# FLAVORS OF PARAGUAY

## A COOKBOOK

101 AUTHENTIC PARAGUAYAN RECIPES



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### COSTILLAS DE CERDO EN VINAGRE (Pickled and Fried Spareribs)

1 cup vinegar  
2 teaspoon salt  
1 teaspoon pepper  
1 teaspoon Spanish paprika  
½ teaspoon marjoram  
2 racks of spareribs, cut into ribs  
5 eggs  
2 tablespoons of flour  
½ cup bread crumbs  
2 tablespoons chopped parsley  
fat for deep-fat frying



Mix the vinegar, 1 teaspoon of the salt, the pepper, paprika, and marjoram in a bowl. Place the spareribs in it and marinate at room temperature for 2 hours, basting frequently. Remove from the marinade and place in roasting pan. Roast in a 400 degree oven for 10 minutes. Remove and let cool for 20 minutes.

Mix the eggs, flour, bread crumbs, parsley, and remaining salt in a bowl. Dip the ribs in the mixture coating each one well. Heat the fat to 370 degrees in a deep saucepan. Fry the ribs in the fat until brown, about 10 minutes. Drain well. Serve hot.

from: Waldo, Myra. *Pan American's Complete Round-the-World Cookbook*, New York, Doubleday & Company, 1954 p.427.

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