

# FLAVORS OF PARAGUAY

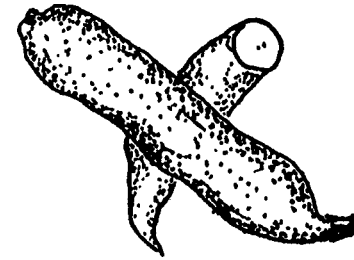
## A COOKBOOK

101 AUTHENTIC PARAGUAYAN RECIPES



WRITTEN AND EDITED  
BY  
LYNN VAN HOUTEN

ANTEATER .....PRESS  
Petaluma, CA



### **BOLITAS DE MANDIOCA** (Mandioca Balls)

2 lb of mandioca (cassava)  
1/2 cup grated cheese  
1 tablespoon flour  
2 eggs  
1 teaspoon of bacon fat or oil  
salt to taste

Boil the peeled mandioca (cassava) in water with salt. Chop immediately after being cooked. Knead chopped mandioca with the eggs, grated cheese, flour and fat. With floured hands form balls the size of a small nut. Fry them in lots of very hot oil or fat. Do only a few at a time, so that they don't come apart. Serve them immediately. This specialty of the Paraguayan cuisine is used to accompany meats or simply to nibble as an appetizer.

translated from Aquino, Josefina Velilla de. *Tembú Paraguai Comida Paraguaya* 11th ed., Asunción, Editora Litocolor, 1995. p. 30.

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