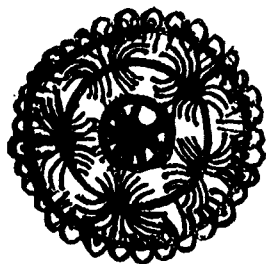



# FLAVORS OF PARAGUAY

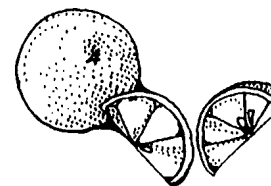
## A COOKBOOK

101 AUTHENTIC PARAGUAYAN RECIPES



WRITTEN AND EDITED  
BY  
LYNN VAN HOUTEN

ANTEATER .....PRESS  
Petaluma, CA



### PESCADO A LA ORANGE

(Catfish a la Orange)

Wash and drain 3 large catfish fillets, rub with salt, pepper and lemon juice. Put them in a baking dish. Place small pieces of butter on top of the fish. Cover with juice from 6 oranges and 2 lemons. Cook in moderate oven (300 degrees) for 1 hour, be sure and baste them frequently with the juice. Serve with peas and french fries.

translated from: Aquino, Josefina Velilla de. *Tembiu Paraguai: Comida Paraguaya* 11<sup>th</sup> ed., Asuncion, Editora Litocolor, 1995, p.83.

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