

# FLAVORS OF PARAGUAY

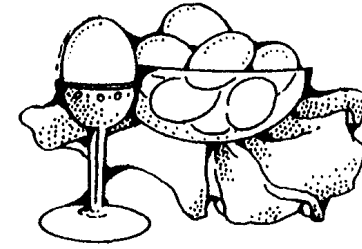
## A COOKBOOK

101 AUTHENTIC PARAGUAYAN RECIPES



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### HUEVOS CON SALSA DE TOMATE

(Paraguayan Eggs with Tomato Sauce)

Devil eggs by removing yolks from hard-cooked eggs. Mix with a little salt, onion and melted butter, then replace in the whites. Put on platter in slow oven for 8 minutes and then pour over them a rich tomato sauce made by boiling tomatoes, salt, pepper, onion and a taste of vinegar until thick

from Brown, Bob, Cora, Rose. *The South American Cookbook* New Dover Publications, 1971, p. 50.

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