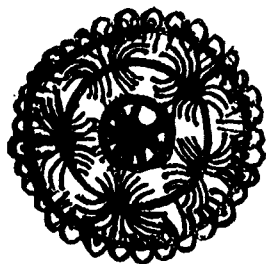



FLAVORS OF PARAGUAY

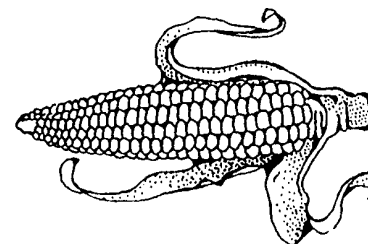
A COOKBOOK

101 AUTHENTIC PARAGUAYAN RECIPES



WRITTEN AND EDITED
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Petaluma, CA



CHIPÁ GUASU
(Creamy onion custard with corn)

2 medium onions
1 cup of water
1/2 tablespoon salt
1/2 cup of pork fat or oil
3 eggs
1 cup of Farmers cheese
3/4 cup of milk
1 1/2 dozen ears of corn, grated

Boil in covered saucepan for 10 minutes, the onion, water and salt. Allow to cool. Beat the fat. Add the eggs, one by one, and the crumbled cheese beating continually. Add the onions and the water, grated corn and the milk. Mix everything very well, put the mixture in a greased and floured pan. Cook in 375 degree oven for 1 hour and 15 minutes. You could also make it without eggs, in which case more milk will be added.

translated from Aquino, Josefina Velilla de. *Tembú Paraguai Comida Paraguaya* 11th ed., Asunción, Editora Litocolor, 1995, p. 35.

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