

SUPERBOWL CON

*Sabor*

# BORICUA

RECIPE BOOK



## ***Longaniza Frita Dog on a Blanket***

### ***Sloppy Joe Boricua Style***

**Chef Xavier I. Pacheco**

#### **For the hot dog:**

6 hot dog sausages of your choice  
Neutral oil (avocado, canola, grapeseed, or corn)  
Hot dog buns of your choice

#### **For the Frita:**

1.5 pounds long sausage of choice (only the meat, finely chopped)  
1.5 pounds ground pork

#### **Marinade:**

1 medium onion, finely diced  
1 tbsp of sofrito  
1 cup beer  
2 tbsp ketchup  
Chopped fresh cilantro & coriander  
Neutral oil (avocado, canola, grapeseed, or corn)

#### **Mayo-ketchup:**

1/2 cup mayonnaise  
1/3 cup ketchup  
1 crushed garlic clove or 1/2 tsp garlic powder  
1 tsp lemon juice (for balancing)  
1 tbsp fresh cilantro  
Hot sauce to taste (optional)

#### **Other:**

1 bag of plantain chips  
Chives



## Procedure:

### 1. Sausages:

In a frying pan, heat oil and brown the sausages on all sides. Reserve.

### 2. Frita:

- In a frying pan, heat oil and fried the long sausage.
- In the same pan, add ground pork, brown well and then add the onion and sofrito.
- Cook over medium heat until caramelized, stirring frequently to prevent burning.
- Mix well the cooked sausage.
- Add the beer, scrape the bottom of the pan well and let it reduce.
- Add the ketchup, mix and finish with fresh cilantro. Adjust salt.

### 3. Mayo-ketchup:

In a bowl, mix all the ingredients until well-integrated.

### 4. Chives:

Cut the scallions lengthwise into 1" pieces. Place them in ice water so that they curve and remain firm.

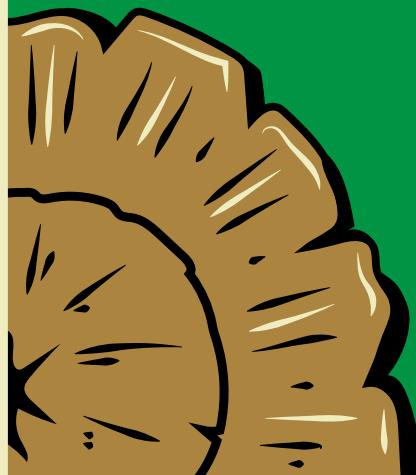
### 5. Plantain Chips:

Mash the plantains chips in a pile until you get the desired texture (large or small pieces).

### 6. Assembly:

- Heat the buns (optional).
- Spread the buns with mayo-ketchup.
- Place the sausage.
- Cover with the fried mixture.
- Sprinkle the crushed plantain on top.
- Cut in half, garnish with scallions and serve.

***Enjoy your meal... ECuaJeí!!!***





## ***Tostones with Saffron and Coconut Sofrito***

**Chef Natalia Vallejo**

### **Ingredients for the sofrito:**

#### **Ingredients for the sofrito:**

1/2 cup olive oil  
2 large yellow onions  
4 cubanelle cooking peppers  
1 cup sweet peppers  
1 1/2 head garlic

5 strands of saffron  
8 coriander leaves  
1/2 cup cilantro  
1 tsp turmeric  
2 tbsp paprika  
1/2 cup coconut milk

### **Procedure for the sofrito:**

Cut the sweet peppers in half and put in water to remove the seeds. Finely chop the onion, sweet peppers, garlic and cubanelle peppers. In a pan or medium pot add the olive oil and fry ingredients above. Add salt, saffron, turmeric and paprika. Sauté over low-medium heat for approximately 10 minutes. Add the coconut milk and let it boil for about 3 minutes. Download the heat to minimum and cook for 5 more minutes until creamy consistency is achieved and caramelized. Check salt. Serve with tostones.

### **Ingredients for the tostones:**

5 green plantains

\*If you can't get green plantains, you can substitute with green bananas\*

4 cups oil of choice for frying

Salt to taste

### **Procedure for the tostones:**

Peel the green plantains or green bananas with the help of a knife cutting the limbs and making a shallow cut along the length of the banana. Once peeled, sliced and fried in plenty of oil at 300 F about 2-3 minutes or until golden brown and soft. Drain on blotting paper. Crush with a tostonera or a plate on a cutting board. Fry again in oil at 350 F. Add salt to taste. Enjoy with the sofrito.



## ***Unforgettable Puerto Rican Chicken Wings***

**Chef Raúl Correa**

**Real Boricua Adobo Seasoning (for 2 to 3 pounds of chicken wings)**

### **Ingredients:**

2 tbsp kosher salt  
1 tbsp garlic powder  
1 tsp grated garlic  
1 tsp onion powder  
1 tsp dried oregano  
1 tsp black pepper  
1 tbs sweet paprika  
1 pinch cumin  
1 tsp of oil  
1 tsp lemon or vinegar  
2 tbsp cornstarch

### **Procedure:**

1. Dry the wings thoroughly.
2. Marinate with all the ingredients except the cornstarch.
3. Add the cornstarch at the end and mix well.
4. Rest for 20–30 minutes.

### **II. Cooking**

#### **Airfryer:**

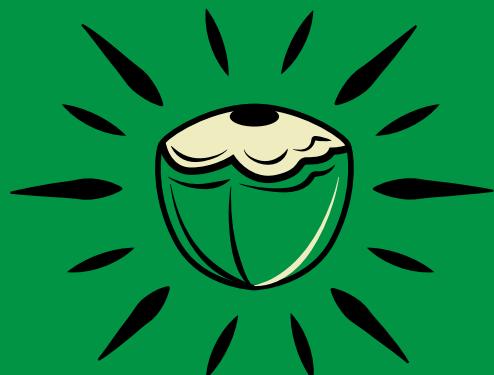
400°F for 18–22 min, turning halfway through.

#### **Oven:**

425°F for 45–50 min on grid.

#### **Fried:**

350°F for 7–9 min.



## Guava + Beer Sauce

### Ingredients:

1/2 cup guava paste or jam  
1/2 cup lager beer  
1 tsp honey  
1–2 tbsp soy sauce  
1 tsp dijon mustard  
1 garlic clove, grated  
1 tsp grated ginger  
1 tbsp lemon or vinegar  
salt to taste  
optional hot sauce



### Procedure:

1. Reduce the beer by 2–3 minutes.
2. Add guava, honey, garlic, ginger, soy, and dijon.
3. Cook until thickened and glossy.
4. Adjust with lemon or vinegar.

## Side dish: Cucumber + radish

Cucumber in strips  
Sliced radish  
lemon + salt

## Cilantro Lime Dip

### Ingredients:

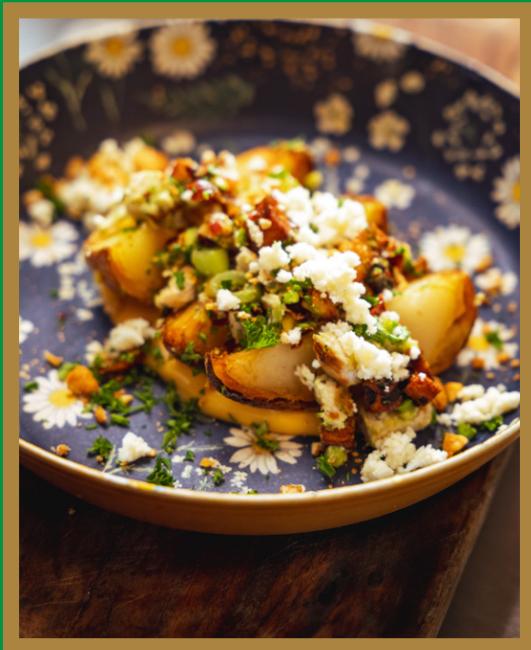
1/2 cup sour cream  
1/4 cup mayonnaise  
1 tbsp lime juice  
1 tsp vinegar  
chopped coriander  
chopped cilantro  
1 small garlic clove  
salt and pepper

### Procedure:

Mix everything until you get smooth cream.

### Serving process:

1. Mix the crispy wings with the hot sauce.
2. Serve cucumber and radish on the side.
3. Add the Lime Dip.
4. Finish with fresh lemon if desired.



## ***Loco's Quarterback fries with Avocado, Queso Fresco, Chicken and Ham Fried Prosciutto***

**Chef Carlos Portela**

### **Ingredients:**

#### **Potatoes**

5 cooking potatoes with skin  
1/2 cup of olive oil  
Coarse salt

#### **Chicken**

3 fresh chicken breasts  
3 tablespoons of salt  
1 tablespoon of garlic  
1 teaspoon of oregano, black pepper and adobo seasoning  
juice of 1 lemon  
1/4 cup olive oil  
1/4 cup chopped fresh parsley

#### **Cheese Sauce**

1 lb shredded potato cheese  
1 cup of water  
1 cup of heavy cream  
4 oz butter  
2 oz wheat flour

#### **Ripe Avocado Salad**

1 fresh ripe avocado cut into small dice  
3 tablespoons extra-virgin olive oil  
1/4 cup chopped fresh cilantro  
Salt to taste  
1/4 cup of orange or lemon juice  
Lemon zest to taste

#### **Mayo-ketchup**

2 cups mayonnaise  
1 cup ketchup  
2 cloves of garlic, confit and crushed  
1 teaspoon onion powder

## Procedure:

### Step 1 - Potatoes

Cover the potatoes with oil and salt, bake on a tray at 375 degrees for 45 minutes and let it cool. Cut cold potatoes into wedges and fry in vegetable oil over medium heat until golden brown. Let drain after removing them from the pot.

### Step 2 – Chicken

Mix all the marinade ingredients and cover chicken, let stand for 1 hour. Heat the grill or pan and cook chicken breasts completely on both sides. Let cool and cut into small cubes.

### Step 3 - Potato Cheese Sauce

In a medium saucepan melt the butter, add the flour and simmer until you create a smooth paste. Add cream and water and bring to boil, constantly mixing the potato cheese with a wooden spoon. Adjust flavor with salt and smoked paprika and remove from heat.

### Step 4 - For the prosciutto:

- Carefully fry 5 slices of prosciutto ham in oil until crispy
- Cool and cut it into small pieces.

### Step 5 - Mayo-Ketchup

Mix all the ingredients until you get a creamy consistency. Add salt and pepper to taste.

## Procedure for assembling the potatoes:

- Put potato cheese sauce as a base on the plate
- Arrange the crispy cooked potato pieces
- Garnish with chicken, avocado, fried prosciutto ham, chopped scallions, fried or sweet plantains diced and seasoned with coriander and salt
- Top with crumbled fresh country cheese, chopped parsley and ground pepper
- Serve with mayo ketchup on the side

*Recipe can be used as a side dish for ribs, favorite piece of meat, fresh fish or serve as a main dish while enjoying the half time show.*





## ***Empanadilla e' Pizza***

**Chef René Marichal**

**Portion: 12 turnovers**

**Prep time: 25-30 minutes**

### **Ingredients:**

12 frying disc empanada (Goya, Kikuet)

200g Pizza sauce (Prego Pasta Sauce or Hunts Traditional)

250g grated mozzarella cheese

80g Pepperoni slices chopped very small (optional but very typical)

2g dried oregano

Salt – to taste

Oil for frying at 350°F / 176°C

### **Procedure:**

Mix the pizza sauce, cheese, pepperoni, oregano and salt.

Place 35g of the mixture in the center of each disc.

Close in a half-moon and seal with a fork.

Fry in a bowl for 3-5 minutes until golden brown

Rest on absorbent paper

**Enjoy your empanadilla with a Coca Cola Icée® or your favorite drink!**



## ***Gouda Cheese Ball Churros***

### **Chef Nasha Fondeur**

#### **Ingredients:**

32 oz. water  
1lb. butter  
32 oz All Use Flour  
1 tbsp. salt  
5 eggs (approx.)  
32 oz. grated Gouda cheese, fine

#### **Procedure:**

##### **Step 1**

- In a large pot, add the water, butter and salt.
- Bring it to a boil until the butter is completely melted.
- Once it comes to boiling, add the flour little by little, mixing with a spatula.
- Cook the mixture for 3 to 5 minutes, stirring constantly until a smooth, homogeneous mixture forms. It should be detached from the bottom and edges of the pot.

##### **Step 2**

- Transfer the hot dough to the bowl of a mixer and start beating the dough at medium speed for 5 to 8 minutes so that the dough cools before adding the eggs.
- Add the eggs one by one, wait for each egg to be fully integrated before adding the next one.
- Once the dough is smooth and thick, add the grated cheese.
- Transfer the dough to a piping bag with a large star nozzle.



### Step 3

-Heat frying oil to 350°F. Throw the dough directly into the oil and fry until golden brown and crispy. Drain on absorbent paper.

### Guava and Rum Sauce

8oz Guava Paste

1/4 cup Rum

2 cups Water

1 tbsp Lemon juice

### Procedure:

Mix all the ingredients in a pot and cook over medium heat until the guava paste has completely melted and you get smooth and uniform consistency.

Bottle it and use it as a filler or to "dip".



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**BORICUA 10**



## ***Champeta***

### **Mixologist Leslie Cofresí**

La Champeta is a classic cocktail from the acclaimed cocktail bar La Factoría, in San Juan, Puerto Rico. Inspired by the Caribbean rhythm of Champeta, this recipe features a bright and fun blend of tropical flavors. We marry the woody flavor of Don Q Reserva 7 Puerto Rican rum with the vibrant characteristics of Puerto Rican ginger and pineapple.

Service for 10 people (1lt)

#### **For the Champeta mixture you will need:**

12 ounces fresh pineapple juice

5.5 ounces lime juice

5.5 oz Ginger Syrup \*\*

11 oz of water

Mix all the ingredients and store them in the fridge.

#### **To prepare cocktails (1 serving):**

In a shaker with ice, pour 1.5 oz of Don Q Reserva 7 Rum and 4 ounces of Champeta. Shake and serve over ice in a tall glass.

#### **For preparation in a pitcher:**

For 1 liter of mixture that you prepared according to the recipe you will only add 1 bottle of Don Q Reserva 7 Rum and ice to taste. It is recommended to shake the Champeta mixture before pouring into the pitcher to achieve foaming texture.

#### **Non-alcoholic Version :**

Champeta blend is a delicious tropical soft drink. Just add water or splash carbonated soda.

Sub Recipe : \*\*8oz Ginger Syrup\*\*

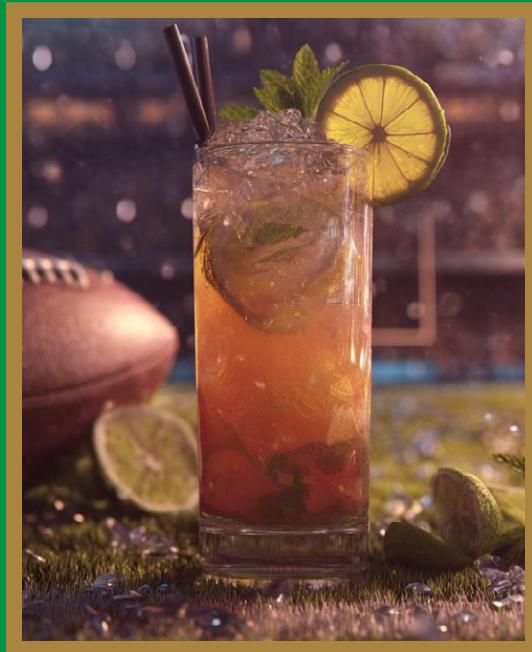
4oz Granulated Brown Sugar

4oz hot water

Mix until the sugar is dissolved

Extract 3 oz of pure ginger juice

Mix all the ingredients, let it reach room temperature and store in the fridge.



## ***Paloma Sabanera***

**Mixologist Natasha Sofía**

**For one pitcher:**

10 oz Don Q Cristal or Don Q Coco  
16 oz fresh pink grapefruit juice  
4 oz fresh lime juice  
8–10 oz sparkling water  
4 oz simple syrup  
½ oz saline solution (5%)

**Service:**

Serve over ice in a Collins glass.  
Garnish with a grapefruit slice and a sea salt rim.



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**BORICUA 12**



## Our Chefs:



CHEF RAÚL CORREA



CHEF NASHA FONDEUR



CHEF CARLOS PORTELA



CHEF NATALIA VALLEJO



CHEF RENÉ MARICHAL



CHEF XAVIER PACHECO



## Our Mixologists:



LESLIE COFRESÍ



NATASHA SOFÍA

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