

Costa Rica

Picadillo

By Rosalina Barilla Jiménez

Ingredients:

2 lbs of potatoes
1 tablespoon of chicken bouillon
1 tablespoon of butter
1 tablespoon of cooking oil
½ cup of water
½ teaspoon of achiote
½ of a bunch of cilantro
1 tomato
¼ teaspoon salt

Preparation:

1. Peel the potatoes and cut into very small squares.
2. Cut the tomato into squares.
3. Chop the cilantro.
4. In a frying pan, put in the cooking oil and butter. When this has begun to heat up, add the tomato and potatoes. Mix in the salt and bouillon. Then add the water.
5. Cook slowly for 20 minutes, until the potatoes have been cooked thoroughly.
6. Add the achiote and cilantro. Cook for two more minutes.
7. Serve on top of warm tortillas.

Serves 6; but if used as an appetizer with tortillas, can serve 12-15

About Rosalina Barilla Jimenez:

Rosa is originally from Nicaragua, but has spent most of her life in Costa Rica. Her husband is Costa Rican, and together they have 5 children. Her family lives in Barrio San Martín in Guapiles, Costa Rica. She is actively involved with many groups in the Lutheran Church, including the Women's Health Group and the Immigrant's Group. Her daughter, Karen, wrote this recipe in English for a homework assignment. It is a wonderful dish!