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Recipe card is made to fit in a 6" X 4" index card file box for future use.

If you do not use Mi Sofrito Rico™ we can not guarantee that your food will taste unbelievable!
So... Do not try these recipes with other brands of Sofrito. It won't work!

Alcapurrias

Ingredients: (makes 18 alcapurria)

- 1 ¾ pounds of yautía (root vegetable)
- 3 lbs of green plantain (unripe bananas)
- 1 teaspoons of sea salt for step "a" of Cooking Instructions
- ½ cup of annatto seeds
(Use 2 cups of olive oil to extract annatto oil)
- 2 tablespoons of *Mi Sofrito Rico*™
- 3 pounds of ground beef
(or any other type of meat you prefer)
- 3 teaspoon of ADOBO without MSG
- 1 lrg green & 1 lrg red bell pepper, diced
- 1 lrg onion, diced
- 2 cups of diced olives (optional)
- 2 tablespoons of *El Sazón de Marín*™
NOTE: This Sazon does NOT have MSG
- 2 cups of frying extra virgin olive oil to fry the alcapurria



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- The day before cooking**
- a - **Prepare the vegetable dough:** by peeling the yautia, and the green plantains. Grate each vegetable separately on the finest (smallest) side of the grater, then combine the grated vegetables with the sea salt and annatto oil in a large bowl and mix thoroughly. Cover bowl with plastic wrap and refrigerate overnight.
 - On the day of cooking**
 - b - **Make the annatto oil:** by heating 2 cups of olive oil in small sauce pan. Add ½ cup of annatto seeds and cook about 5 minutes, over low heat. When the oil is a rich orange color, remove, let cool, and strain.
 - c - **Prepare inner meat mixture:** by mixing, in a medium size pan, diced red & green bell peppers, diced onion, 1 teaspoon of sea salt, *Mi Sofrito Rico*™, ADOBO, 1 can of tomatoe sauce, diced olives (optional), into the 3 pounds of meat and thoroughly cook. Once cooked, set aside.
 - d - **Prepare raw vegetable dough with meat inside for frying:** by brushing a small amount of oil on an 8" X 10" square of plastic wrap. Spread ¼ cup of the vegetable dough on to plastic in the middle. Flatten the dough a little. In the middle, place approximately 1 tabelspoon of the cooked meat mixture. Using the plastic, close it so the filling is completely covered by the dough. Smooth the alcapurria with the back of a spoon and shaped like the picture. Remove from plastic. Repeat the process for the rest of the vegetable dough.
 - e - **Cook the alcapurria:** by heating 2 cups of frying olive oil, in a skillet, until hot. Fry a few alcapurria until Golden Brown. If the oil depletes, add more oil but make sure it's hot before continuing to fry.

~!Que lo disfrutes con salud!~

Alcapurrias

Cooking
Instructions