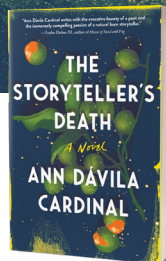


# THE STORYTELLER'S DEATH by ANN DÁVILA CARDINAL



## ANN'S PARCHA (PASSION FRUIT) MOJITO

### INGREDIENTS:

- 6 sprigs fresh mint leaves
- 1 tablespoon unrefined cane sugar
- 2 ounces white Puerto Rican rum (I prefer Don Q if you can get it, but definitely Puerto Rican rum.)
- Juice of ½ a freshly squeezed lime
- 1½ tablespoons passionfruit puree (Fresh fruit is great, but I love the frozen pulp sold in little bags in Latino grocery stores. Nectar can be used if you don't have these options.)
- 2 ounces chilled plain seltzer
- Shaved ice

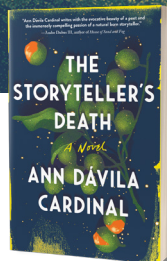
### DIRECTIONS:

I use a taller glass, such as a hurricane or highball glass. Muddle all but one leaf of the mint leaves right in the glass with the sugar to release the taste and scent. Then add the rum, lime juice, and passionfruit pulp, and finish with the seltzer and shaved ice. Stir vigorously while listening to “Mi Gente” by Héctor Lavoe, and decorate with the last and prettiest mint leaf. Enjoy!

(Feel free to substitute mango for the passionfruit if preferred.)



# THE STORYTELLER'S DEATH by ANN DÁVILA CARDINAL



## PUERTO RICAN PIONONOS BY CARLOS

### INGREDIENTS:

#### PLANTAIN CUP:

- 6 plantains
- 2 eggs, beaten

#### PICADILLO FILLING:

- 4 tablespoons canola oil
- 1 large yellow onion, chopped
- 1 small green or red pepper
- 1 pound ground beef
- 1 cup tomato sauce
- 5 tablespoons cilantro, chopped
- 4 tablespoons chopped shallots
- 1 tablespoon smoked Spanish paprika
- 2 teaspoons cumin
- 2 teaspoons oregano
- 2 packets of Sazón or to taste
- 4 eggs, lightly beaten
- 1 cup green olives, minced

### DIRECTIONS:

Preheat the oven to 400°F.

Mash the plantain until it's oatmeal-like, then mix in the beaten eggs.

Fill a muffin pan with the plantain mixture and form to the sides, leaving room in the middle for your picadillo filling, like a cup.

Heat the canola oil in a large pan. Add the onions and peppers and sauté until the onions are translucent.

Add the beef to the pan, then the rest of your picadillo ingredients BUT NOT the olives or eggs yet. Only brown the meat for a few minutes, not fully cooking. Remove the mixture and place into a separate bowl.

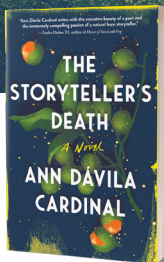
Mix the eggs and olives into the beef mixture. Fill your plantain cups with the picadillo mixture. Don't be afraid to overfill.

Bake your piononos for 20 minutes.

**FINAL STEP!** Remove your piononos cups and serve with avocado, salsa, or guacamole. (Carlos likes a little white vinegar with chopped shallots as a dipping option.)

¡Buen provecho!





## TÍA'S TORTA IMPERIAL

### INGREDIENTS:

- ½ (12-ounce). can guava paste
- 2 cups sugar
- 4 eggs
- ½ pound butter (melted)
- 4 cups flour, sifted
- 2 tablespoons baking powder
- ¼ teaspoon salt

### DIRECTIONS:

Preheat the oven to 325°F. Grease a 9 x 13-inch baking pan.

Slice thin pieces of guava paste and set aside.

Mix together the sugar, eggs, and butter (cooled) for one minute. Sift the flour, baking powder, and salt together. Add the flour mixture in three stages, only mixing until combined evenly.

Pour half of the batter (will be thick like bread dough) in the bottom of the pan and spread evenly. Arrange half of the guava slices on top of the batter with pieces arranged evenly. Then spread the remainder of the batter (carefully) over the top, and arrange remaining guava slices as a finisher (these will sink into the cake as it bakes).

Bake for 35 to 45 minutes. Let cool, then cut into small squares (the guava paste gets wicked hot, so be careful). Serve with a nice café con leche or beverage of choice.

