

Cooking with



Weaving stories of hand knotted rugs,
Pakistani artisans & fair trade into our cooking.

Brazilian Takeover Peixada with Rice, Creme de Abacate & Caipirinha

With our normal chef Yousaf out on the road, partners-in-crime & the kitchen Gil and Wanessa will be taking us to their country of culinary heritage, Brazil, with an exceptional tropical coconut fish dish Peixada perfect for quick summer dinners. We'll help you craft a side of Brazilian rice and Creme de Abacate for dessert.

And no proper Brazilian cooking time should start without the proper drink in hand! We'll start the evening with Gil leading us in making Brazil's national cocktail, the caipirinha.



Peixada

Serves 4-6

- 3 ½ pounds cod fillet
- 1 large onion, sliced
- 3 bell peppers (1 green, 1 orange & 1 red), sliced
- 2 bunches of cilantro, with all leaves removed from the stems and chopped into ribbons (very time consuming so you might want to start doing this ahead of time)
- 1 can coconut milk (13.5 oz/400ml)
- 1/2 cup olive oil

Keep fish very cold at all times. Cut fish into equal portions to assure that it cooks evenly. Squeeze the juice of one lemon over fish and sprinkle with salt. Cover and let sit in the fridge while you are chopping your vegetables. Chop all veggies and onions. Add oil to large cast iron fry pan or dutch oven. The pan should be large enough to have all fish side by side in one layer (and if not, plan on using two pans and splitting the recipe between those two pans). Add onions & peppers and saute for 1-2 minutes. Add coconut milk, salt & LOTS AND LOTS of ground black & white pepper. Bring to a boil. Add fish to mixture side by side in one layer. Preferably add the fish with the harder side down (where the skin used to be and if anyone knows the name of that side, there is extra credit points). Set timer and cook fish for 5 minutes or until you see the edges all around the fish become white. Using a slotted spoon and a delicate spatula, gently flip the fish over and cook for an additional 3 minutes. Turn off and let rest for a few minutes as the fish continues to cook a bit more in the liquid. Serve immediately with rice.



For an extra special presentation, use a one cup measurement or a small pyrex fruit cup to form the rice. Pack rice into container and carefully flip out onto the plate so that it retains its form. Garnish with parsley.

To make this dish vegan, replace fish with 3-4 large potatoes, peeled and slide longwise 1/2" thick & 2 large carrots, peeled & cut longwise 1/2" thick. Add vegetables where the recipe above adds fish and cook until potatoes & carrots are soft. This will take longer than the time mentioned above for the fish.

Wanessa's Brazilian Rice

Serves 4-6

2 cup jasmine rice

4 cups water

4 garlic cloves, minced, or 1 teaspoon Burlap & Barrel purple garlic powder

2 teaspoon parsley flakes or fresh parsley leaves or as desired

3-2 teaspoons Equal Exchange Fair Trade olive oil

Heat 2 ½ cups water in a side pan or kettle. Heat oil in medium saucepan over high heat. Add onions and garlic at this time if using fresh (if using dry spices, add later). Saute quickly and then add rice and coat with oil. Add 2 cups hot water (or where water is ½ inch higher than rice) and dry spices (if not using fresh). Stir, cover & reduce heat. Rice will be finished in roughly 20 minutes.

Creme de Abacate

Serves 4-6

4 avocados

1 can of condensed milk

2 limes or lemons (approximately 3 or 4 tablespoon)

Zest the limes and set a side, cut the avocados in half, remove the seed and with the help of a spoon remove all its pulp.

In a blender, beat the avocado pulp, condensed milk and lime juice.

Serve right away or if you prefer cold leave it in the fridge for a couple hours covered with plastic wrap. Decorate with the zest before serving.



Caipirinha (with cachaça) (Caipiríssima if using rum/Caipiroska if using vodka)

For one drink

2 oz of cachaça (sugar cane alcohol), rum or vodka

2 tablespoons brown sugar

1 lime

Peel and slice the lime (or cut into four wedges). Using an old fashioned glass or a whiskey glass, muddle the lime and sugar together with a muddler or a wooden spoon. Fill the cup with nicely crushed ice (easy to crush ice by putting ice in towel and hitting with mallet or rolling pin). Add the liquor and stir. Garnish with a slice of lime and a stir stick.

Mocktail: Instead of alcohol, add soda water.