

## **Cau Cau**

### **Ingredients**

- 2 Lbs Honeycomb Beef Tripe
- 2 Lbs Potatoes, diced in 3/4 inch cubes
- 1 cup Yellow Onion finely chopped
- 4 cloves Garlic finely chopped
- 2 Tbs Aji Amarillo paste
- ¼ tsp Turmeric
- 2 tsp Salt
- Fresh mint
- Parsley
- 1 Lemon, juiced
- 2 Tbs Oil
- 1 cup Chicken broth

### **Procedures**

1. Cook the tripe. First you have to rinse it with water and lemon juice, then you will put it in a pot with water and bring it to a boil, let it boil for 2 to 3 minutes, take it out and discard this water.
2. Put tripe in a pot with fresh boiling water (sufficient to cover tripe) with salt (2 tsp.) and some mint sprigs, boil it until tender, about 1¾ - 2 hours, if you need, add some more water from time to time, fire must be at med-high.
3. When tender, strain and let cool until you can handle. Cut stripes of about 1/2 inch thick; cut the strips in squares.
4. Boil the potatoes ahead of time, just until a little undercooked then peel them and cut them so they are ready.
5. Chop onions, garlic and mint

### **To cook**

6. In a large stock pot or skillet with lid put some 2 Tbs of oil, when hot add finely chopped onions, stir, add garlic, and stir.
7. Add aji paste and turmeric (this will give uniform yellow color and will prevent from bitterness). Saute for about a few minutes on med-high until the onions are clear and aji has given his color.
8. Add a little salt (½ tsp) then add the tripe and some mint sprigs coarsely chopped.
9. Add the potatoes and stir add some chicken broth and reduce heat to medium cook until flavors have all combined and potatoes are soft.
10. Reduce heat and taste for seasoning.

### **Finishing**

11. Serve accompanied with white rice, sprinkle some chopped parsley over the whole dish.

Serves 6