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EL TINAJON
A GUATAMALAN RESTAURANT

Olga Pezzarossi, owner and hostess

Not all of the jewels in Chicago are on the Christmas trees. Chicago has its hidden jewels. They are its many little ethnic restaurants, in storefront buildings throughout the city neighborhoods. Lucky the Chicago resident or visitor who has a Latino friend who can find these little jewels for him, before they become Americanized.

One such jewel is El Tinajon, a few miles north of Chicago's loop. El Tinajon serves authentic Guatemalan as well as Mexican cuisine 363 days of the year.

On the other two days - Christmas Eve and Christmas Day - Olga Pezzarossi, the owner and hostess, closes the doors so that she can recreate the Guatemalan Christmas celebration for her family and

friends.

"In Guatamala," Olga says, "the children use firecrackers

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to celebrate Christmas. Parents will buy new clothes for their

children and families will get dressed up by 6.00 pm. The whole

family goes to church and comes home by midnight to celebrate. We

give and receive presents. We eat our big meal about 1.00 am. Then

the neighbors will visit back and forth. We may only sleep from 4.00

am to 7.00 am. Then it is up again for a full day of visiting and

exchanging presents with everyone we know.

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"We have Christmas trees which we usually decorate with

little handmade Indian crafts. We decorate our homes with pine

boughs and mansanilla, a small red fruit similar to an apple that

adds color to our homes. We strip the pine needles from additional

boughs and scatter the needles all over our floors, to give the

scent of Christmas."

Olga has adapted many of the family recipes of her mother,

Ave!ina Ve!asquez, who lives with her here in Chicago, for both her home and restaurant. However, the turkey recipe is her own variation.

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CHRISTMAS DINNER MENU OF OLGA PEZZAROSSO,

Owner and Hostess of E! Tinajon, Chicago's Guatama!an Restaurant

TURKEY IN BEER

SALTY TAMALES

Green Sa!ad

Potato sa!ad

Sweet tamales

Bread pudding

Assorted fresh fruits and nuts

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_.TURKEY IN BEER - Treasured family recipe ## Olga Pezzarossi, from
Guatama!a City, who is now owner of El Tinajon, Restaurant, Chicago.

Ingredients:

1 4-6 pound turkey

2 pounds of beef

2 pounds of pork

1 8 oz can of ? (alcaparrado?)

4 large tomatoes

2 large onions

3 cloves of garlic

2 12 pz. cans or bottles of beer

2 shoots of fresh thyme or # teaspoon of ground thyme . 5 bay leaves

salt to taste

oil for frying

Procedure:

Bone turkey two days before serving. Soak it in beer with
onion slices. Turn it every six hours. Keep refrigerated.

The day that you are going to serve it, put the beef,
pork, bay leaves, thyme, and salt in a pan with a little water and

cook until tender. Then chop the meat into fine pieces.

In a frying pan, saute the tomatoes, onions and garlic which have been finely chopped. Then add the chopped meat and fry all together.

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Stuff the turkey with the fried meat mixture and close it so that no stuffing falls out.

Place the stuffed turkey in a roasting pan with the marinade. Place in 350 degree oven. Turn the turkey when it is half baked. Cover until finished baking. Then uncover and let turkey brown.

When turkey is brown, remove from oven and serve with Red Tamales.

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TAMALES COLORADOS - Recipe of Olga Pezzarossi.

Ingredients:

3 pounds of dough

12 large tomatoes

1 pound of ? (mi!tomate)

1 guaque red peper

.#1 dried red pepper

1 can of peppers

1 pound olives

2 oz. capers

1 oz. sesame seed

1 oz. gib!ets

1 dash of b!ack pepper

2 who!e c!oves (or cinnamon 3 pounds of lard

5 pounds of pork cut into sma!! pieces salt to taste

3 packets of banana pee!s

specia! paper for wrapping tamales foil

1 !arge jar.

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Procedure:

Liquify dough with water to form a gruel and set aside.

Put dough into jar with 4 pounds 12 oz of lard. Add salt. Cook on a low flame stirring constantly until cooked. Do this a day ahead so that it can chill.

Brown the tomato, mildtomate, guaque red pepper, giblets, sesame seed, and cloves. In a small amount of water cook the dried red pepper, then add to browned ingredients. Add salt and peppers.

When mixture is thinned, fry it in hot lard. Then refrigerate.

Chop canned peppers into strips and mix with capers and olives.

Place foil on a piece of special wrapping paper and place on a banana peel. Measure the dough onto a banana peel leaving a small hollow in the center. Put filling into center with a piece of meat, a strip of canned pepper, 2 olives, and 3 teaspoons of caper mixture.

Roll up paper and banana peel making sure it is closed securely.

Those who want to do so may place the tamale in a jar

with a little water and salt and cook for four hours.

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PASTELES de NAVIDAD (Christmas Pastries)

Prepared for Christmas celebration each year for the extended family of Dr. Jaime Estobar, honorary Bolivian consul of Chicago by his nieces, Gabriela and Sylvia Uga!de, from a recipe of their mother. Their mother is Grace Uga!de, a sister of -#r. Estobar. Mrs. Uga!de lives in Cochabamba, Bolivia.

Pastry dough:

1 cup of warm water, with salt to taste (approximately 1 tsp). 1#

teaspoons baking powder

1 egg

1 pound lard

3 cups sifted flour

1/8 cup of sugar

vegetable oil for frying

Mix dough. Knead until smooth. Let stand for 10 minutes. Roll

out dough very thin. Cut into 4" circles.

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FILLINGS FOR PASTELES de NAVIDAD

Cheese filling:

2# pounds of Cuban or Mexican White Monterrey Cheese, grated 2-3 beaten
eggs, enough to moisten cheese and hold it together.

Place filling on rounds as described. The cheese is salty and the
powdered sugar is sweet - nice contrast.

Meat filling:

2 pounds boneless round steak, or any boneless beef without fat 2# cups

of white onions, finely chopped

1 cup of sugar, more or less, to taste

1 dash of cumin powder

1 teaspoon curry powder

1 cup raisins

2 hard-boiled eggs, chopped fine.

Boil meat in water until soft, then drain. In separate pan slightly

cook diced onion in water, stop before onion gets mushy. Drain onions.

Grind meat in a meat grinder. Mix onions and meat in deep pan over low

flame. Add sugar, spices, and raisins. Bring to boil and stir

a few minutes over low heat.

Drain. Cool before using to fill

dough. May refrigerate meat filling before using.

The pastries can be served warm or cold.

The Escobars prefer them

served warm immediately after making them.