

Wilfredo's Pescado en Salsa de Perro

Description

The Story of Wilfredo's Salsa de Perro

Many, many years ago the family, with my father Antonio at its head and inspiration, searched for a remote place to "veranear". The place was Punta Alegre a little village on the North coast of Cuba in Camagüey. The isolation of the place made it a necessity to bring goods and people by sea. The closest town was Caibarien in the next province of Santa Clara. According to some people, the recipe of the salsa de perro came from a restaurant in Caibarien. The story that we knew was that the cook on the weekly boat used to improvise with whatever he had that day in the kitchen. The recipe was given to my Uncle Wilfredo by the cook. It became his signature dish for family gatherings.

The name salsa de perro was given to this dish because, as is unusual for Cuban food, it had a bite!

Ingredients

Broth

- 1 fish head

Summary

Yield: 12

Source: Magali Leiseca

Prep Time: 1 1/2 hours

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- 1 chili
- 1 onion
- 1 tsp salt
- 2 garlic cloves
- 2 potatoes
- 4 tomatoes
- 8 cups water

Fish

- 3 lbs sliced fish
- 1 cup olive oil
- 4 cups broth, from recipe above or canned
- 1 green pepper
- 1 hot red pepper
- 6 garlic cloves, chopped
- 2 tbsps oil
- 1 tsp salt, to taste
- 2 lbs potatoes, sliced
- 3 onions, large, sliced
- 3 peppers, sliced
- 1 jar sliced dill pickles, drained

Instructions

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Place all broth ingredients in a large sauce pan and bring to a boil. Cook until the broth reduces to about 4 cups. Strain.

In a separate pan, place the fish, and then layer on the potatoes, onions, peppers, and garlic.

Add the 1/3 cup oil to the fish and vegetable mixture and simmer about 10 minutes.

Mash the hot peppers with the garlic cloves and salt to make a paste (mojo).

Sprinkle the paste over the fish mixture and add broth to cover.

When the broth reaches a boil, reduce the heat and simmer, covered, until the potatoes are tender.

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