

Adobo-Roasted Potatoes

from *New York Times Cooking* by Von Diaz



Ingredients

4 tsp. Adobo seasoning
1 ½ lb of whole baby new potatoes
3 Tbsp. olive oil

Instructions

Heat the oven to 400° and line a medium sized, rimmed baking sheet with foil or parchment.

Put potatoes in a large bowl and randomly poke a few small holes in each with a fork. Pour in 2 tbsp of the olive oil and toss potatoes well to coat with oil. Sprinkle with the adobo seasoning and stir to combine. Pour in the remaining 1 tbsp olive oil and toss to ensure potatoes are evenly coated with spices.

Transfer potatoes to the lined baking sheet in an even layer.

Bake for 30 to 40 minutes, shaking the pan every 10 minutes or so. Potatoes are done when they pierce easily with a fork. Taste and add salt, if desired.



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TASTE TEST

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ADOBO

The name adobo, or *adobar*, is simply Spanish for marinade or dressing. Adobo blends can be used in both dry and wet (by using soy sauce, lemon juice, and/or vinegar) applications. Although named by the Spanish, adobo can be found in Spanish, Latin American, and Filipino cooking.

Spanish adobo is distinct in its spicy combination of chili peppers, tomato paste, and cinnamon. In Peru, adobo typically contains paprika, oregano, salt, and garlic. Filipino adobo uses a vinegar base to add flavor and tenderize the meat. Blends may also include onion powder, cumin, and varieties of chili peppers.



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Pernil

from *New York Times Cooking*, recipe by Maricel Presilla,
adapted by Von Diaz



Ingredients

For the adobo seasoning:

- 8 to 9 large garlic cloves, finely minced
- 3 tbsp olive oil
- 2 ½ tsp lime juice
- 2 ½ tsp orange juice
- 5 tsp adobo seasoning

For the pork shoulder:

- One 8 to 9 lb. bone-in, skin-on pork shoulder
- 1 tsp kosher salt

Instructions

Prepare the adobo: Combine all the ingredients and mix well in a small bowl or grind in a mortar in pestle.

Prepare the pork: Rinse and dry well with a clean towel. Place pork skin-side down on a large, rimmed sheet pan and poke deep, 1 in holes throughout the meat and in the fatty layer. Be careful not to pierce the skin. Pour adobo over the meat in batches, using your fingers to push adobo deep into the meat.

Set out a long sheet of plastic wrap to securely wrap the entire pork shoulder. Wrap tightly, adding additional layers of plastic wrap as needed. Let marinate in fridge, overnight or at least 2 to 3 hours.

Heat oven to 400°. Working over a sink, carefully remove pork from plastic wrap. Place the marinated pork shoulder skin-side up in a deep roasting pan and wipe the skin with a clean cloth. Rub 1 tsp of salt on the skin.

Loosely tent foil over the pork shoulder, spraying any areas of the foil that may touch the skin with cooking spray to prevent sticking.

Roast in the oven for 1 hour, remove the foil, and rotate the pan. Continue roasting for another 2 to 3 hours, rotating every hour or so. Add water to pan as needed when juices evaporate. The meat is done cooking when the juice runs clear and the thickest part registers 160° with a meat thermometer.

Remove from the oven and let rest for 10 to 15 minutes. Cut into serving pieces and keep warm until ready to eat.

Slow-Cooker Chicken Tinga Tacos

from *New York Times Cooking* by Sarah DiGregorio

Tinga is a Puebloan dish of braised chicken or pork in a chipotle, tomato, and onion sauce, served on a tortilla, and finished with toppings like lettuce, cheese, or avocado.

Ingredients

- 2 lbs boneless, skinless chicken thighs
- 1 cup (or 9 oz can) crushed tomatoes
- 5 garlic cloves, smashed and chopped
- 1 to 3 chipotle chiles, minced
- 2 tablespoon adobo seasoning
- 1tbsp tomato paste
- 1 tbsp vegetable oil
- 1 white or red onion, thinly sliced
- Kernels cut from 2 small ears fresh corn (or 10 ounces frozen, thawed corn)
- ½ tsp onion powder
- 2 tsp lime juice
- Tortillas

Instructions

In a 6- to 7- quart slow cooker, combine the chicken thighs, crushed tomatoes, garlic chipotle chiles, adobo seasoning, tomato paste, vegetable oil, and half the onion. (Reserve the other half for serving.) Stir to combine and season with salt. Cook on low until the chicken is tender (about 6 hours.)

About 15 minutes before serving, turn the heat to high and stir in the corn kernels, onion powder, and lime juice. Cook until the corn is warmed through (about 10 minutes). Meanwhile, warm tortillas, if using.

Remove and discard the bay leaf. Coarsely shred the chicken. Taste and add salt and lime juice if needed. Serve with tortillas and add toppings, if desired.

