

Guam Recipes

Finadenne

Ingredients:

- ½ cup soy sauce
- ½ cup vinegar
- 1 jalapeño pepper
- 1 serrano chili pepper
- 4 stalks green onions
- ½ cup cherry tomatoes

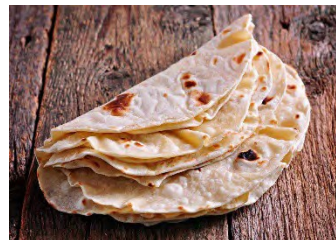
**Directions:**

In a small bowl, mix the soy sauce and vinegar. Slice the peppers, tomatoes, and green onions and add to bowl with the sauces. Serve as a side dish or sprinkle over rice.

Titiyas

Ingredients:

- 1 cup flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¾ cup coconut milk
- ¼ cup melted butter
- ½ cup cream of coconut



Directions:

Mix the dry ingredients in a large mixing bowl. Add the coconut milk, melted butter, and up to ½ cup cream of coconut. Mix until dough forms, and then knead gently to form a smooth ball of dough.

Break off golf-ball sized pieces. Sprinkle flour on rolling surface and rolling pin. Roll the piece of dough into a flat disc (about ⅛" thick). Place the titiyas on a dry skillet; prick all over with a fork to prevent bubbling during the cooking process.

Pan-fry on a dry skillet over medium-low heat for about 3 to 4 minutes on each side, or until the bottom begins to turn a golden brown. Flip over and cook the other side until it turns a nice golden brown.

Place cooked titiyas on a plate covered with a clean kitchen towel to keep warm.

Chicken Kelaguen

Ingredients:

1 small rotisserie chicken
6 stalks green onions
Juice of 1 large lemon
2 teaspoons salt
Hot pepper
Grated coconut (unsweetened)

**Directions:**

Debone the chicken; shred or cut into small pieces. Thinly slice the green onions and add to the chicken.

Add the lemon juice, salt, and pepper to the bowl of chicken; mix to combine. Stir in the grated coconut.

Shrimp Patties

Ingredients:

- 1 cup thinly sliced green beans
- 2 cups peas
- 1 cup chopped onions
- 3 cups corn kernels
- 4 cups shrimp, chopped
- 2 tablespoons minced garlic
- 2 cans evaporated milk
- 2 cups flour
- 2 tablespoons baking powder
- 5 tablespoons Dashida seasoning
- 1 teaspoon Accent
- 1 teaspoon black pepper
- Vegetable oil, for frying



Directions:

Heat oil in a large frying pan. While waiting for the oil to heat up, mix all the ingredients in a large bowl. Drop batter by the spoonful – about 1½ tablespoons each – into the hot oil and fry until golden brown. Drain on paper towels and serve warm.

Latiya

Ingredients:

- 1 stick butter
- 1 (24-ounce) can evaporated milk
- 2 cans water (use empty milk cans)
- 1 ¼ cups sugar
- ¾ cup cornstarch
- 1 to 2 tablespoons ground cinnamon
- 1 store-bought angel food cake or pound cake



Directions:

Cut the cake into squares and place them in a baking pan. Melt butter in a pot and add milk. Add one of the cans of water. Bring to a boil. Lower the heat to medium.

In a separate bowl, add the cornstarch and the second can of water. Mix thoroughly. Add the cornstarch mixture to the milk mixture and stir constantly. Add the sugar while stirring. Let this boil for 5 minutes or until thickened. Pour over the cake.

Place in the fridge to chill for a few hours. Sprinkle with enough cinnamon to decorate and serve.