

Northern Mariana Islands Recipes

Chamorro Shrimp Patties

Ingredients:

- 2 eggs
- 1 (10-ounce) can evaporated milk
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons salt
- $\frac{3}{4}$ teaspoon black pepper
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon Accent seasoning
- 2 pounds medium raw shrimp, thawed, peeled, deveined, and chopped
- 1 (10-ounce) package frozen mixed vegetables, completely thawed and drained
- 4 cups vegetable oil, for deep frying



Directions:

In a mixing bowl, beat the eggs with the evaporated milk. Add the flour, baking powder, and the seasonings. Mix until smooth.

Add the shrimp and mixed vegetables, combining well. Heat oil in a 12" skillet to medium heat. Using a small scooper, drop batter and fry until golden brown. Using a bamboo skewer, pierce the center of patty to make sure that skewer comes out clean.

Drain on paper towels. Serve at room temperature.

Chicken Adobo

Ingredients:

16 pieces chicken
1 medium onion, chopped
3 cloves garlic, minced
1 ½ cups soy sauce
1 ½ cups water
¾ cup white vinegar
2 teaspoons salt
2 teaspoons pepper
4 tablespoons cooking oil



Directions:

Heat the oil in a large nonstick or enamel pan over medium high heat and sauté the onions and garlic until the onions are translucent.

Add the chicken, salt, and pepper to the pan and cook until the chicken is light brown but not cooked all the way through. It will take about 10 minutes.

Once chicken is browned, drain the fat and add the soy sauce, vinegar, and water and stir. Turn the heat to low and simmer for about 20-30 minutes, stirring occasionally, until chicken is done.

Serve with rice and top with soy sauce.

Fried Banana Donuts

Ingredients:

2 cups Sweet Stacks banana donut mix
⅔ cups milk
1 egg
3 ripe bananas
½ cup sugar (optional)
Oil, for frying



Directions:

Mash ripe bananas in a bowl with a fork.

Add milk, egg, and Sweet Stacks Banana Donut Mix to bowl; mix until ingredients are thoroughly combined and batter is thick.

Pour oil into deep frying pan until pan is half full. Heat oil at medium heat until oil is hot. Use ice cream scoop to scoop batter from bowl and empty batter into hot oil. Batter will form into a round donut.

Cook donut for 90 seconds or until side is golden brown. Flip donut to cook other side until golden brown. Use skewer to poke donut to ensure that donut is done. If skewer is clear/clean after poking, then donut is cooked.

Remove from oil, drain donuts and cool before serving. Roll donut in sugar or serve plain.

Coconut Candy**Ingredients:**

4 cups unsweetened shredded coconut
2 cups sugar

**Directions:**

Place the sugar in a large frying pan over low heat. Once you start to see the sugar melt, use a heavy duty spoon to scrape the sugar from the edge of the pan to the middle. Continue stirring and cooking on low until the sugar is melted and has turned a caramel color.

Add the coconut to the caramelized sugar. Keep cooking the coconut-sugar mix until the sugar has re-melted. Make sure the coconut and sugar are evenly mixed.

To form the candy, scoop small amounts of coconut candy onto parchment paper. Let the candy cool slightly and then roll into balls. Wrap each ball of candy in plastic wrap.

Chamorro Corn Soup

Ingredients:

6 pieces of chicken
1 medium onion, chopped
1 ½ tablespoons garlic powder
1 ¼ teaspoons black pepper
3 teaspoons salt
1 ½ teaspoons Accent seasoning
2 heaping tablespoons chicken bouillon
10 cups water
3 (15-ounce) cans corn, drained
1 (15-ounce) can creamed corn
1 (13.5-ounce) can coconut milk
6 – 8 tablespoons masa harina flour
4 tablespoons cornstarch



Directions:

Combine chicken pieces, onion, garlic powder, black pepper, salt, accent seasoning, and chicken bouillon in a large 6-quart stock pot. Add the water to the chicken and seasonings and cook on medium-high heat.

Bring to a rolling boil. Cover and reduce the heat to medium. Cook for about 30 to 45 minutes. Stir and remove the scum and fat that floats to the top often.

Once the chicken is cooked, remove it from the broth and let cool. Cover the broth and reduce the heat to low, allowing it to simmer.

Once the chicken has cooled, remove the meat and skin from the bones. Discard the bones, skin, and any gristle from the meat. Shred the meat and set aside.

Bring the broth up to medium high heat again and add cans of corn to the pot. Add the chicken meat and stir the soup. Cover and cook, just until there is a slight boil; reduce heat to medium and cook for about 10 minutes.

While the soup is cooking, pour coconut milk into a larger container and add the masa harina flour and cornstarch. Using a wire whisk, blend the coconut mixture together, until there are no lumps.

Once the 10-minute cooking time is over, pour the coconut/masa harina mixture into the hot soup, making sure to stir constantly. Cook just until the soup thickens. Remove from heat and serve.