



LA VILLA BONITA®
MEXICAN CULINARY VACATION

PAPAS MARTA

Serves 6

2 lbs. boiled and salted new potatoes (slightly undercooked)
1 tablespoon chopped garlic
1 teaspoon ground black pepper
½ cup lime juice
1 teaspoon Maggi or Maggi Jugo or 1 tablespoon soy sauce
1 teaspoon Worcestershire Sauce
2 tablespoons corn starch or flour of your choice
2 tablespoons olive oil
Salt to taste.



In a saute pan large enough to hold all of the potatoes, add the olive oil and the potatoes and brown the potatoes a little on medium high heat for 2-3 minutes. Add the garlic and black pepper and allow the black pepper to get aromatic. Once aromatic, add the corn starch for 1-2 minutes and make sure to coat all of the potatoes. If necessary add some olive oil. Then add the Maggi and the Worcestershire sauce. Then add the lime juice and stir to cover all of the potatoes. Cook until it becomes a sticky and brown caramel covering all of the potatoes. Taste for salt. Serve hot or at room temperature.

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