

# Garrett Park Elementary

## 2021 International Night

### Cookbook



# Alfajores

Alfajores are a popular treat in Uruguay. They have a crummy texture from the cornstarch and a rich dulce de leche filling. Alfajores are enjoyed with the national drink, yerba mate.



## Ingredients:

2 sticks of butter, soft  
1 ¼ cup powdered sugar  
1 ¾ cup all purpose flour  
2 cups cornstarch  
2 tsp baking powder  
5 egg yolks  
1 tsp vanilla extract  
10.oz Dulce de leche  
¼ desiccated coconut

## Instructions:

Place flour, cornstarch, and baking powder in bowl. Whisk and set aside  
In a mixing bowl, cream butter and sugar. Add yolks one at a time, then add vanilla until well combined. Slowly add flour mixture and beat until smooth. Shape dough into a disc, wrap in plastic wrap and place in refrigerator for 1 hour.  
Roll out the dough on lightly floured surface to ¼ in thickness. Cut out cookies with 2 inch round cookie cutter.  
Place cookies on parchment lined baking sheets and bake for 8 to 9 minutes at 350 degrees.  
Let cool completely. Cookies will be crummy.  
Spoon dulce de leche over one cookie, gently close to make a sandwich. Roll edges in coconut.

# BLACK-EYED PEAS WITH CILANTRO AND GREEN CHILIES

## LOBHIA AUR HARI CHUTNEY

A simple, everyday dish from the north of India that goes well with both rice and flatbreads.

- ❖ 1 cup dried black-eyed peas, washed and soaked overnight.
- ❖ 3/4 teaspoon salt, or to taste.
- ❖ 1 well-packed cup fresh cilantro tops, chopped.
- ❖ 2-4 teaspoons olive or peanut oil.
- ❖ Generous pinch of ground asafetida.
- ❖ 1/2 teaspoon whole cumin seeds.
- ❖ 1 dried hot red chili.
- ❖ 1/2 medium onion, peeled and cut into fine half rings.

1. Drain the peas, place in a pan with 4 cups water, and bring to a boil. Skim off the froth, lower the heat, and simmer very gently, partially covered for 1 ¼ hours. Mash a few tablespoons of the beans against the side on the pan, then mix in the salt.
2. Put 4 tablespoons of water in a blender. Add the cilantro, green chilies and tomato puree. Blend thoroughly. You might need to push the ingredients down with a rubber spatula or add a tiny bit more water.
3. Put the oil in a small frying pan set over medium heat. When hot, add the asafetida and, a few seconds later, the cumin seeds. Let the cumin sizzle for a few seconds, then add the red chili and let it darken all over. Add the onions and fry until reddish brown.
4. Tip in the paste from the blender and fry until it is thick. Pour the content of the pan into the beans and mix thoroughly. You can make the dal as thin or as thick as you like.



## **Bubbe's Delicious Kugel/Noodle Pudding**

This delicious kugel is a favorite in our house that our grandma makes!

1/2 lb fine egg noodles

5 eggs

1 cup sugar

1/4 pound butter

1 pound cottage cheese

1/2 pound cream cheese

1 pint milk

2 teaspoons vanilla

Preheat oven to 450 degrees

1. Cook & strain noodles

2. Beat eggs

3. Melt butter

4. Mix everything together (all other ingredients)

Use margarine to "grease" a 13x9x 2 inch & pour mixture into Pyrex baking dish

5. Reduce oven heat to 350 degrees & bake for 1 hour

Enjoy!!

Julie Brand



## Bulgogi (Korean BBQ)

Bulgogi is Korean marinated slice of beef or pork grilled on the barbeque or in the pan in home cooking. This is one of the popular and famous food in Korea which you can easily find everywhere at Korean restaurant. Here comes my recipe!

### Ingredients:

- Boneless rib eye steak 350g or sirloin, tenderloin or skirt steak whichever you like.
- Soy sauce 5 big spoon
- Sugar 2 big spoons
- Garlic 20g
- Onion one
- Mushroom 80g
- Carrot 50g
- Scallion half
- Water 150 ml
- Sesame oil 1 teaspoon
- Sesame seeds 1 teaspoon.

### Direction:

1. Mixed soy sauce, sugar, and grind half onion and garlic. If you like fruit sweet, grind apple or pear with onion.
2. In the bowl, combine sauce with boneless rib eye steak and leave 2-3 hours in the refrigerator.
3. Slice other half onion, mushroom, carrot, scallion
4. Take the steak out and grilled on the pan for few minutes. When it is getting brown, add vegetable and water. Stir for 5 more minutes with sesame oil.
5. Once it cooked sprinkle sesame seed.

\*if you like spicy food, you can add Korean hot spicy sauce call Gochujang before you grilled.



# Chilean Sopaipillas



Chilean sopaipillas are a perfect appetizer made up of fried dough with sweet or savory toppings, like pebre, a Chilean chopped salsa. Sweet or savory, Sopaipillas are a delicious part of the heritage of Chilean Cuisine.

## Ingredients

- 9 ounces zapallo squash
- 4¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 10 tablespoons butter, melted
- 2 cups canola oil for pan-frying



## Instructions

- **Step 1** Peel, seed, and cut the zapallo into chunks. Place in a saucepan, cover with water, and bring to a boil over medium-high heat. Cook until zapallo is soft and easily pierced with a fork, 15 to 20 minutes. Drain and allow to cool slightly.

- **Step 2** Mix the flour, baking soda, and salt together in a mixing bowl, and set aside. Stir together the squash and melted butter. Stir the flour mixture into the butter mixture until blended. Turn the dough out onto a lightly floured surface and knead until soft and satiny, adding a little more flour if necessary. Cover dough with a towel and allow to rest 15 minutes.
- **Step 3** Roll out the dough to 1/8 inch thick and cut into 3-inch diameter circles. Poke each circle a few times with a fork to make holes and prevent rising.
- **Step 4** Pour vegetable oil into a large, deep skillet and heat over medium-high heat until hot, 385 degrees F (195 degrees C). Place several of the dough circles into hot oil; cook until lightly browned, 3 to 4 minutes. Drain on paper towels. Cook remainder of dough circles in batches.

## Cook's Tip

Zapallo, sometimes called Jamaican pumpkin, is a type of winter squash from South America. If it's not available, sugar pumpkin makes a good substitute.

## **Laddu or Ladoo (Pronounced as LUD-OO)**

**Is a sphere-shaped sweet originating from the Indian subcontinent. Laddus are primarily made from flour, fat (ghee/butter/oil) and sugar. Ladoos are often made of gram flour but can also be made with semolina. Sometimes ingredients such as chopped nuts and/or dried raisins are also added. The type of ingredients used may vary by recipe.**

**Laddus are often served during festive or religious occasions.**

## **Coconut Ladoo made with Condensed Milk**



### **PREP TIME**

10 mins

### **COOK TIME**

15 mins

### **TOTAL TIME**

25 mins

Recipe Type : Dessert  
Cuisine : India



## INGREDIENTS

- 200 gm Condensed Milk
- 1¾ cup Desiccated Coconut.
- ½ tsp Cardamom Powder
- Almond slivers or your favorite dry fruit for garnish
- ¼ cup Desiccated Coconut for rolling

## METHOD

1. In a heavy bottomed pan, add the condensed milk and grated coconut. Keep stirring on a low flame till the mixture starts thickening.
2. Add the cardamom powder. Continue stirring on a low flame till the mixture leaves the pan.
3. Transfer the mixture to another bowl and let it cool. Once cool enough to handle, make small ladoos (round balls) out of the dough. If the mixture is too runny rather than dough-like, heat it again till thick enough.
4. Roll the ladoos in grated coconut till evenly coated. Garnish with almond slivers or your favorite dry fruit.

Ladoos are always a hit with kids, and these coconut flavored ladoos are sure to disappear within no time!

Recipe by Janubi Devendra, Mom to Neev Rohatgi 3<sup>rd</sup> Grade



# Tiramisu (Italy)

Recipe submitted by Michael Angelone, 3rd Grade

I'm half Italian as my dad is from Italy. He was born in Reggio Calabria (Southern Italy). We like to make this famous Italian dessert called tiramisu to bring to friends at barbecues and for special occasions. Hope you can make it and enjoy it!

## Ingredients

- ! 3 eggs
- ! ½ cup of sugar
- ! ½ cup, plus 2 tbsp mascarpone cheese
- ! 1 cup of whipping cream
- ! 1 tsp vanilla
- ! 2 ½ cups of strong coffee (cold is fine)
- ! 17 ladyfingers
- ! 3 tbsp of unsweetened cocoa

## To Prepare

1. In a mixer bowl, beat the egg yolks then add sugar and beat for two to three minutes.
2. Place the ingredients into a double broiler and wash mixer bowl and beaters. Put them in the refrigerator. Whisk egg, sugar mixture for 10 minutes over low heat. If you do not have a double broiler use two pans, the bottom with water. They need to fit together tightly.
3. The egg and sugar should get lighter in color. This is called sabayon. Remove it from the stove.
4. Take your bowl out of the refrigerator and beat whipping cream until you get stiff peaks.



# Tiramisu (Italy)

**Recipe submitted by Michael Angelone, 3rd Grade**

5. Fold the mascarpone mixture into the whipped cream.
6. Dip half of the lady fingers one by one quickly in coffee and arrange in an 8 inch pan.
7. Spoon half the mascarpone mixture over the lady fingers.
8. Dip the other half of the lady fingers one by one quickly in coffee and arrange a second layer.
9. Spoon the other half of the mascarpone mixture over the second layer of lady fingers.
10. Place Tiramisu in the refrigerator for at least one hour as it is best served cold.
11. Dust mixture with cocoa powder before serving. (This is optional - it will still taste delicious without the cocoa powder.)



### **Kneidlach (Matza Ball Soup)**

Kneidlach is a Yiddish word meaning dumpling. Originally from Eastern Europe, Jews have eaten this dish, especially on holidays, for generations.

#### **Ingredients:**

4 eggs

1 cup Matzo meal

1/2 cup oil

1/2 cup seltzer water (or water)

1 tsp salt

Optional: ground pepper, onion powder, bits of chicken, carrot slices, chopped onion, or chopped celery.

#### **Directions:**

Beat eggs, add salt and pepper, add oil, add seltzer, mix. Slowly add matzo meal. Leave in refrigerator for one hour (or overnight).

Boil a large pot of water, add a splash of oil, optional to add salt and/or onion powder.

Put some oil in your hands. Make balls the size of ping pong balls and drop into boiling water.

Lower to medium heat and cook for 30 minutes. You can also add bits of chicken, carrot slices, chopped onion, or chopped celery to the pot after about 10 minutes of boiling.

Submitted by Gail Silberglid

Mom of Jamie and Evan (5th grade) and Jeremy (7th grade, Tilden)



# Enchiladas Suizas (Mexico)

**Recipe submitted by Michael Angelone, 3rd Grade**

I'm part Mexican as my mom is Mexican and Puerto Rican. My entire family on my grandma's side is from Mexico City, Santa Rosa and the other surrounding areas of Mexico City. We like to cook this enchilada recipe during the holidays every year. This past year we made it on New Year's Day. Hope you can make it and enjoy it!

## Ingredients

- ! 1 1/2 pounds tomatillos, husked, scrubbed, rinsed, and quartered
- ! 2 garlic cloves, peeled
- ! 1/2 cup coarsely chopped white onion
- ! 1 to 2 serrano chiles, stemmed, seeding optional
- ! 1 1/2 cups coarsely chopped cilantro leaves, and upper part of stems
- ! 1 teaspoon kosher or sea salt, or to taste
- ! 1/4 cup water
- ! 1 tablespoon canola or vegetable oil
- ! 1 cup chicken broth, or vegetable broth, or water, homemade or store-bought
- ! 1 cup Mexican style cream, Latin-style cream, or heavy cream (if cannot locate Mexican cream you can also use El Salvador or Guatemala cream)
- ! 12 Corn Tortillas
- ! 3 cups shredded cooked chicken (can buy an already cooked rotisserie chicken)
- ! 3 cups Oaxaca or Muenster cheese, grated

## To Prepare

1. Place 2 tablespoons of canola or vegetable oil in a pan or comal over high heat. Place the tomatillos, garlic, onion, and chiles and cook on high heat for about 5 minutes or less on each side. You want them to start to caramelize and soften in the pan.
2. In a blender, combine the cooked tomatillos, garlic, onion, chiles (start with 1 and add another if desired), cilantro, salt and water. Puree until completely smooth.





# Enchiladas Suizas (Mexico)

**Recipe submitted by Michael Angelone, 3rd Grade**

3. Add the broth and cream to the blender and then continue to puree until smooth. Set aside.
4. Prepare the tortillas for enchiladas by adding some canola or vegetable oil on a skillet and heating them on medium heat. Heat each tortilla for about 30 seconds on each side.
5. Preheat the oven to 400 degrees Fahrenheit.
6. Pour about 1 cup of the cooked salsa verde into a 9"x13" baking dish. One by one, place a tortilla on a plate or cutting board and arrange about ¼ cup shredded cooked chicken down the middle. Roll up into a soft enchilada and place seam down in the baking dish. Continue with the rest of the tortillas.
7. Pour the remaining cooked salsa verde over the enchiladas and sprinkle the grated cheese on top. Place in the oven and bake for 10 to 15 minutes, or until the cheese has completely melted and begun to lightly brown.
8. Let cool down for 5 minutes or so and then enjoy!



### Armenian-Style Pilaf



Rice pilaf is a common side dish for Armenians. Bulgur can be substituted for rice, in which case the amount of water and the cooking time would be reduced. (Each cup of bulgur, or cracked wheat, absorbs about 1 cup of water or broth.) For variation, a cup of cooked chickpeas can be added near the end of the cooking time to either rice or bulgur pilaf.

3 cups long grain rice

1 cup (100 grams) thin, short noodles, e.g. angel hair or vermicelli cut into roughly 2 inch pieces

4 tbsp butter

2 tbsp olive oil

6 cups water or broth, preferably heated

1 tbsp salt

½ tsp black pepper

In a pot, heat the oil and melt the butter over medium-low heat. Add the noodles and stir to coat them in the butter and oil. Continue stirring and turning the noodles to brown them evenly, approximately 8 minutes. Once the noodles have reached a golden brown color, add the rice. Stir another 2 minutes to coat all the rice with butter and oil. Measure the hot water or broth, adding it to the pot. Add salt and pepper. Stir. Bring to a boil, then reduce heat to low. Cover and simmer for 20 minutes.

From Nairi Rivers, Grade 4, Mrs. Leon

## Risi e bisi



This is a typical Venetian dish. It was served to the *doge*, the ruler of Venice, on April 25 to celebrate the feast of San Marco, and around the time when spring peas first appeared in Italian markets. Although Italy is known for pasta, rice is also a staple in the Veneto region. For best results, you can use arborio rice, which is generally available in local supermarkets (Target, Trader Joe's). If desired, you can serve this with cooked ham or bacon, by cooking the meat in the butter for a few minutes before adding the peas. The consistency should be more liquid than a typical *risotto*, but you can add more or less liquid gradually as you cook the rice depending on your taste. *Buon appetito!*

### Ingredients

- 200 g (about 1 cup) rice
- 150 g (about 1 ¼ cup) peas (preferably fresh)
- 1 liter (about 4 cups) broth
- 60 g (a little more than ¼ cup) butter
- 1 small onion
- Parsley
- 80-100 g (about ¾ cup) grated parmesan cheese
- Salt, pepper

Heat the broth. Put half the butter in a separate saucepan and cook the onion over low heat until slightly browned. Add the peas and a little bit (about a ladle) of the heated stock and cook until the peas are half-cooked, about five to ten minutes. Add the rice and stir for one to two minutes (add a bit more broth if needed so that the rice and peas do not burn). Add about half of the remaining broth and bring to a boil; cook, stirring often, adding more broth as needed, to reach desired consistency. A few minutes before removing from the heat, add the grated cheese, the remaining butter, and salt and pepper to taste. Serve with fresh parsley.

# Sadza and Ground Beef Stew

**Cuisine:** Zimbabwean

**Author:** Brian Goodson, dad to Mariah (5<sup>th</sup> – Goncalves) and Sylvie (2<sup>nd</sup> – Cummins)

## Ground Beef Stew Ingredients:

- 1 lb ground beef
- 1 small onion, finely chopped
- 1 tomato, chopped
- 1 teaspoon garlic powder
- 1 teaspoon curry powder
- 1/2 teaspoon chili powder
- 5 leaves collard greens cut into ribbons
- 1 teaspoon salt



## Instructions:

- In a skillet, add ground beef, ½ teaspoon salt, enough water just to cover the beef, and bring to a boil (on medium high).
- When all the water has been absorbed, stir ground beef until it turns brownish and add onions and stir.
- When onions are translucent, add tomatoes and stir until the tomatoes are soft (reduce heat to medium).
- Add curry powder, chili powder, and garlic powder. Stir until spices are mixed in.
- Add the collard greens and occasionally stir until the greens are soft.
- Add ½ teaspoon salt to taste.
- Simmer on low heat for about 5 minutes.
- Serve with sadza below.

## Sadza Ingredients:

- 7 generous scoops corn meal (corn meal can be found at Giant or Safeway in the International Foods aisle)
- 1 cup cold water
- 750 ml boiling water

## Instructions:

- Put corn meal in pot. Add cold water to make a paste. Put pot on stove and add boiling water while stirring simultaneously. (on high heat)
- Keep stirring until it is boiling. Cover pot, reduce heat to medium high and let it simmer for 10 minutes.
- After 10 minutes, add more corn meal bit by bit and mix in. Be sure to mix it well. When it's just about to reach the consistency you want (thickened but not hard), cover it and simmer for 2 minutes. Your sadza is ready. Serve with ground beef stew.



## **Shakshuka**

We learned about this dish from our Israeli friend. But Shakshuka is popular in many Middle Eastern countries, and either originated in Tunisia or Yemen. Shakshuka means mixture in Arabic.

### **Ingredients:**

6 eggs  
4 or 5 tomatoes (or 2 cans of chopped tomatoes)  
2 onions  
2 fresh garlic cloves  
2 bell peppers, different colors  
fresh chopped parsley and/or mint

### **Directions:**

In large and deep skillet, saute olive oil, chopped onion, crushed garlic, chopped peppers. Add chopped tomatoes and liquid from tomatoes. Stir together and let it stew for a few minutes. Then make 6 small wells in the skillet and crack one egg into each well. Cook until the eggs are cooked to your liking. Add spices as a garnish. Serve with warmed pita bread or other crusty bread.

Submitted by Gail Silberglied

Mom of Jamie and Evan (5th grade) and Jeremy (7th grade, Tilden)

# Shchi /'SHCHē/

## “ЩИ” – in Russian



Shchi is a Russian-style cabbage soup. When sauerkraut is used instead, the soup is called sour shchi, while soups based on sorrel, spinach, nettle, and similar plants are called green shchi. The recipes vary from cook to cook and from region to region. This recipe made with sauerkraut, cabbage and potatoes. It's hearty, tart and savory and the sour cream and fresh herbs bring all these flavors together in the most perfect combination.

### **Ingredients**

- 8 cups meat or chicken broth
- 1 Tablespoon oil
- 1 large onion, chopped
- 1 carrot, grated
- 3 medium potatoes, peeled and chopped
- 2 cups sauerkraut
- 1 cup fresh cabbage, finely chopped or shredded
- 1 cup cooked meat or chicken, cut or shredded into bite sized pieces
- Salt, ground black pepper, to taste
- 1 Tablespoon each, fresh dill and green onions, finely chopped, for garnishing
- Sour cream, for garnishing

## **Instructions**

1. Heat the butter or oil in a large pot and add the chopped onion and grated carrots. Season with salt and ground black pepper to taste. Sauté the vegetables on medium heat for about 5 minutes until they are tender.
2. Bring the broth to a boil, season with salt, if it needs it.
3. Meanwhile, prep the rest of the vegetables – peel and chop the potatoes, shred the cabbage and chop the fresh herbs.
4. Add the potatoes, cabbage and sauerkraut to the broth. Cook the soup at a simmer, covered, until the potatoes and cabbage are tender, about 30 – 45 minutes.
5. Add Sautéed onions and carrots. Cook another 5 – 10 min.
6. Add the cooked chicken to the soup at the very end, giving it just enough time to heat through.
7. Garnish with fresh herbs and serve with a spoon of sour cream in each bowl.

Enjoy!

## Shrove Tuesday Buns or “Vastlakukkel”



**Story:** Some Estonians say that Vastlakukkel must be only with whipped cream. And others are sure, that it must contain whipped cream and jam. So, the choice is yours.

### Ingredients

- 2 dl milk
- 25 g yeast
- 3 tablespoon sugar
- 1 egg
- 100 g butter
- 1/2 teaspoon salt, 1 teaspoon cardamom
- 6 dl flour
- 1 egg for coating buns

## Directions

1. All materials must be in room temperature
2. Dissolve yeast with lukewarm (37C) milk and sugar
3. Add about half of the quantity of flour, mixed with salt
4. Beat the mixture for a short time. Sprinkle with a little flour, cover the bowl with a towel and place in a warm place to rise for a 1 hour
5. Add additional flour, cardamom
6. add melted butter and the beaten egg
7. Knead the dough properly, until it separates from the bowl.
8. Sprinkle with a little flour, cover the bowl with a towel and place in a warm place to rise for ca 1 hour until dough is doubled in size. During rising beat the dough 2 times back.
9. Form the dough into rounds buns and place on the greased /baking paper covered oven plate to rise ca 15 minutes.
10. Coat buns with beaten egg before putting into the oven. Bake at 200C 15 minutes.
11. Let buns cool completely. Cut off a thin slice from top of buns. Whip the cream, sugar and vanilla until firm. (Add a teaspoon of cranberry or cowberry jam) and pipe the cream onto the buns and cover with a cut-off part.
12. Decorate with icing sugar.



# Sticky Rice Cupcake with Red Bean Paste Recipe

From: Allison Zhang's family

2021

## INGREDIENTS

1LB (1 bag) glutinous rice flour and extra flour to dust working surface

1 cup sweet red bean paste ( You can find the canned or bagged red bean paste in Asian markets)

1 stick butter (melted)

1 tsp Baking powder

2 cup milk (warm)

1/2 cup of sugar

2 eggs (beaten)

- Optional: 1/3 cup of walnuts (chopped)

## INSTRUCTIONS

Add one bag of sweet rice flour, baking powder and sugar into a large bowl. Measure out warm milk. Slowly add milk into the flour mix in 4 to 5 pours, and stir with a fork or chopsticks until the milk is fully incorporated with the flour. Add melted butter and beat in the eggs. Stir the mixture until batter is smooth then add chopped walnuts. Pour the matter into the cupcake pan and leave some room. Add sweet bean paste in the center of each one. Bake for 30 mins in 350F oven.



# Tatty Scone Recipe

By The Hamilton Family of Kensington by way of Auchinleck, Scotland

Thomas Hamilton, Mrs. Ahearn, Grade 5

In Scotland, tatties are a familiar term for potatoes and no typical Scottish breakfast is complete without tatty scones!

Made with leftover mashed potatoes, tattie scones are quick and easy to make. You can prepare them in the oven or on a skillet—this recipes shows instructions for both methods.

Prep: 20 mins

Cook: 20 mins

Total: 40 mins

Servings: 6 to 8 servings

Ingredients:

1 pound of leftover mashed potatoes  
2 tablespoons, melted, plus more for baking  
1/2 teaspoon salt  
1 cup, plus extra for rolling  
1 medium egg  
1 teaspoon baking powder

Gather the ingredients.

- Heat the oven to 400°f.
- Place the mashed potatoes in a large bowl and add all the other ingredients to form a sticky dough.
- Roll out the dough on a floured surface to approximately 1/2-inch thickness.
- Cut into saucer-sized rounds then score a cross into the dough to mark 4 equal wedges.
- Transfer the dough wedges to a baking sheet prepared with butter and bake the scones for 15-20 minutes until golden brown and risen.
- In the alternate preparation, the scones can also be cooked on the stovetop on a griddle or in a heavy-based frying pan: Cook the scones 5 minutes on either side until golden and risen.
- Serve with butter and eat warm. Enjoy!

## VAINILLA FLAN

This is a very easy pudding/flan that Puerto Ricans love to bring to family gatherings. It is sweet, creamy, and a nice way to end a yummy dinner.

PREP TIME: 15 minutes

COOK TIME: 45 minutes

SERVINGS: 10 servings

### INGREDIENTS:

- 3/4 cup granulated sugar
- 1 can (12 fluid ounces) Evaporated Milk
- 1 can (14 ounces) Sweetened Condensed Milk
- 3 large eggs
- 1 tablespoon vanilla extract
- Fresh fruit for garnish (optional)

### INSTRUCTION:

- Preheat oven to 325° F.
- Heat sugar in small, heavy-duty saucepan over medium-low heat, stirring constantly, for 3 to 4 minutes or until dissolved and caramel colored. Quickly pour onto bottom of deep-dish 9-inch pie plate; swirl around bottom and sides to coat.
- Combine evaporated milk and sweetened condensed milk, eggs and vanilla extract in medium bowl. Pour into prepared pie plate. Place pie plate in large roasting pan; fill roasting pan with warm water to about 1-inch depth.
- Bake for 45 to 50 minutes or until knife inserted near center comes out clean. Remove flan from water. Cool on wire rack. Refrigerate for 4 hours or overnight.
- To Serve: Run small spatula around edge of pie plate. Invert serving plate over pie plate. Turn over; shake gently to release. Caramelized sugar forms sauce. Garnish with fruit as desired.
- Enjoy!