

Colleen's Riyenu via PaulaQ

The recipe below is from my sister-in-law, Colleen Borreta Garrido. It is her grandmother's recipe, Trinidad Borreta. This is a very delicious riyenu or Chamorro stuffing. The only things I did differently were cut the recipe in half, quarter the olives and layer the ingredients. This half-batch fills a 9 x 13 baking dish to the top. Riyenu is great with roasted turkey, chicken and pig!!!! Add some gravy to the side and it is fabulous.

INGREDIENTS

Set 1

½ lb. ground beef, **browned and thoroughly drained** (I strained this in a colander then gave it a quick rinse under hot water to remove a bit more of the fat)

Set 2

2 ½ lbs. potatoes, cubed (6 ½ cups cubed potatoes about the size of a ½ to ¾ square-inch cubes)

Set 3

4 oz. sweet relish (½ cup), **drained**

1 – 4 oz. jar pimentos, **drained**

1 – 4 ¼ oz. can chopped olives (packed ½ cup), **drained**

3 oz. of whole, seeded olives (half of the 6 oz. can or about 15 pieces), quartered lengthwise

¼ cup chopped celery

½ cup raisins

Set 4

3 ¼ cup Pepperidge Farm Stuffing Mix (or half of the large, 14 oz. bag....this is found in the stuffing aisle not the bread crumb aisle...it's basically coarse, dried bread with a hint of dry seasonings....do not use breadcrumbs for meatloaf because it is too fine)

Set 5

½ tbsp. salt

½ tbsp. black pepper

¼ tsp. garlic powder

Set 6

1 – 12 oz. can of evaporated milk

Set 7

Vegetable oil for deep frying

Tools: large pot for frying, long slotted spoon or deep fry scooper, colander, tray for drying the potatoes, napkins, strainer, medium bowl, large bowl, 9 x 13 baking dish, non-stick pan spray, rubber spatula

DIRECTIONS

1. Deep fry the cubed potatoes in batches. Drain each batch in the colander then transfer to a napkin-lined tray. Lie two opened napkins over the potatoes then gently press to absorb some oil. Remove napkins and transfer to another tray or colander to cool. Repeat for all batches.
2. While waiting for the potatoes to cool, mix all of set 3 together in the medium bowl.
3. In a large bowl, layer half of the potatoes, half of the ground beef, half of the combined veggies and half of the stuffing mix. Repeat the layering with the remaining half of potatoes, beef, veggies and stuffing mix.
4. Sprinkle the salt, pepper and garlic powder over the ingredients in the bowl.

5. Fold the ingredients to gently, but thoroughly mix them together. Run the spatula from down the side of the bowl, to the bottom, bringing up some of the riyenu then folding it over itself. Turn the bowl slightly and repeat.
6. By mixing the ingredients in this manner, you combine them without turning your stuffing into bundles of smashed up riyenu.
7. Pour the can of evaporated milk into the bowl.
8. Fold gently again to incorporate the milk.
9. Spray the 9 x 13 dish with non-stick spray. Spoon the riyenu into the dish then cover with foil.
10. Preheat your oven to 325 degrees for 10 minutes. Bake the riyenu for 35 minutes.
11. Enjoy hot. Store in the fridge when completely cooled.
12. This is totally awesome after a couple of days!

Recipe courtesy Paula Quinene of www.PaulaQ.com.