

POTO III

This is the recipe used on the video.

This is the closest poto recipe I have come across that is DELICIOUS, EASY TO MAKE, and REPLICATABLE. It is a combination Mom Q. came up with.

INGREDIENTS

Set 1

1 $\frac{3}{4}$ c. Bob's Red Mill White Rice Flour (*available at most supermarkets*)

$\frac{1}{2}$ c. all-purpose flour

$\frac{1}{2}$ c. LOW-FAT Bisquick (or Bisquick Lite)

$\frac{3}{4}$ c. sugar

1 – $\frac{1}{4}$ oz. pkg. Highly Active Yeast

2 c. warm water (110 degrees).

Tools: *medium mixing bowl, steamer basket, mini muffin pans (holds 12) or individual poto molds, kitchen towel to cover steamer, silicone gloves made for hot pans / pots, wire rack*

DIRECTIONS

1. In a medium bowl, combine all the ingredients listed in set 1.
2. Let sit for 1 hour.
3. Prepare steamer basket: fill with water and bring to a fast, rolling boil.
4. Using a napkin, grease pans / molds with Crisco.
5. Fill each mold $\frac{3}{4}$ full.
6. Keep one steamer basket on the countertop (off of the boiling water).
7. Place pan / mold into the basket. Then, place the basket over the pot of boiling water. Cover with kitchen towel. Put the steamer cover over the towel.
8. Steam for 15 minutes.
9. Simultaneously remove the basket, towel, and cover from the boiling water. Be careful of the steam when uncovering and removing the cover / towel.
10. Take the pan / mold out of the basket and place on wire rack.
11. Remove individual poto using a small spoon. Set pastries on wire rack to cool completely.

Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.