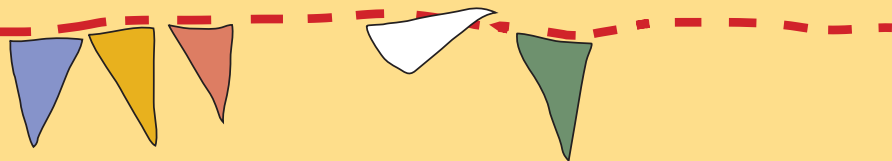


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columbia pike

Recipes for You:

A Community Book Art Project, Arlington VA

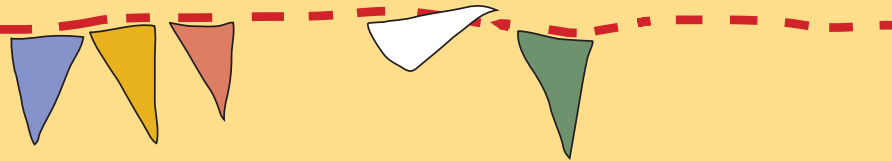


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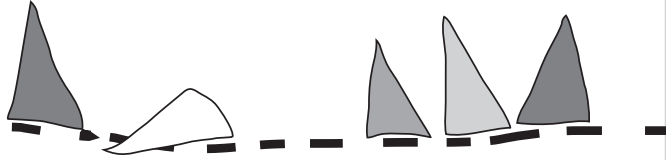
columbia pike

Recipes for You:

A Community Book Art Project, Arlington VA



A Community Book Art Project Cynthia Conolly & Sushmita Mazumdar



When I decided to move to the US from India my fiancé showed me many places we could settle down in. I picked Arlington, VA. It was like a big city yet not really. And there were people here from all over the world and there was food here from all over the world too!



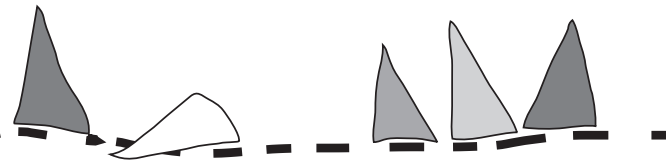
Columbia Pike is a rich and exciting place to explore. There, retail outlets serve people from many backgrounds and cultures living here in Arlington. When you enter one of these stores or restaurants it is a glimpse or window into another world rich with stories.



Having lived off of Columbia Pike for five years, I loved the idea of the recipe project when Cynthia shared it with me. I knew the many restaurants and their food. Now I could get to know the owner's stories. As a book artist I love the stories people have but I find we have less and less time to listen to them or share them. And that keeps us from getting in her studio about a half year ago that she would be the perfect artist to make this project real! I'm so excited and proud that this has become a reality!

Sushmita Mazumdar, Artist, Writer, Educator, Studio PAUSE, Arlington, May, 2016
Photo: Yuri Long

A Community Book Art Project Cynthia Conolly & Sushmita Mazumdar



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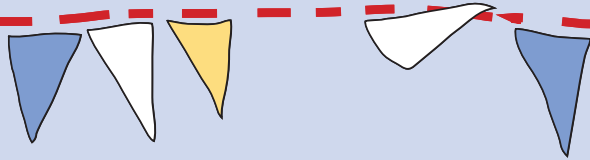
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3610 Columbia Pike, Arlington VA 22204. 703.746.0355

Baleada Sofia's Pupuseria



At **Sofia's Pupuseria** breakfast items, served all day, are the most popular foods. Baleadas, a traditional Honduran breakfast, are made of a thick flour tortilla—different from Mexican tortillas—folded in half and filled with refried beans. Other fillings can be added as well.

HONDURAS



Tortillas

To make 7 flour tortillas:

- 1 lb all-purpose flour
- 2 cups of milk
- 1 tsp baking soda, and some oil

Mix the above and keep for 2 hours so the dough can soften.

Put a sheet of aluminum foil on the counter. Divide the dough into seven balls and put one on the foil. Holding down the middle with one hand, pull the edges out with the fingertips of your other hand. Turn the foil and pull, turn and pull, until the tortilla is flat and round. Put it on a hot skillet and cook both sides without oil. Repeat the process with the remaining balls of dough.

Fillings

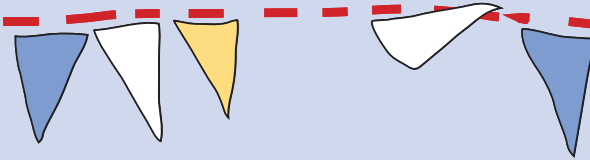
The fillings for the baleadas can vary as per your choice. The simplest one has refried red beans, Salvadoran cheese and sour cream, which you can buy at any Latino grocery store.

To make refried beans, rinse dried red beans and boil. Drain the cooked beans and cook them with chopped garlic, onions, and salt until soft. Cool and puree in the blender or food processor until smooth. Then reify.

Other topping options include avocado, scrambled eggs, or cooked chicken, beef, or Salvadoran chorizo.

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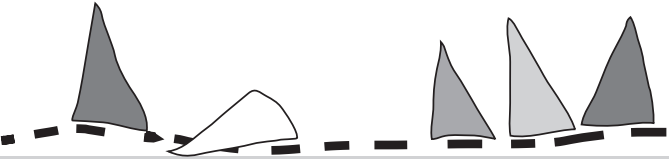
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Edith & Esmeralda Owners, Sofa's Pupuseria



On a rainy spring afternoon, my family Edith tells me. "But we did." The sisters was excited to spot a new restaurant helped their friend get licenses, buy equipment, and get the space ready for on Columbia Pike. There, I ate my first baleada. Even after living 17 years in Arlington and having eaten food from the many cultures represented here, I got to try something new.

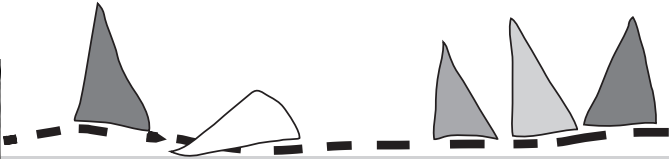
Sofa's Pupuseria's owners are sisters Edith and Esmeralda. Edith started working at age 13, selling clothes in a market in San Salvador, El Salvador, and paid her way through school to get her nurse's assistant certificate. She came to the US at age 21 and for 16 years worked at a Latino bakery in Alexandria with her sister Esmeralda. She learned English from her two daughters who were in school here and in 1996 got her American citizenship.

"It started with helping a friend. She had a space and wanted to start a restaurant but didn't know how to do it,"

– Sushmita Mazumdar, Artist, 2016



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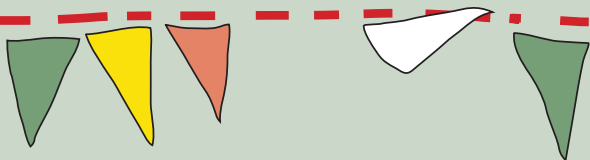
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4111 Columbia Pike, Arlington VA 22204. 703. 521.0310

Pique a lo Macho

Pike Pizza



BOLIVIA



The most popular dish at **Pike Pizza** is the famous Bolivian dish from Cochabamba, Pique a lo Macho or Pique. It's sautéed beef and beef franks on a bed of fried potatoes, topped with onions, tomatoes, and jalapeños.

Ingredients

Beef, cut bite-sized (soft, lean)
Hot dogs, sliced into ovals
Vegetable oil
Garlic, smashed
Salt and pepper
Cumin powder
White wine
Beer
1 small red onion
1 small bell pepper
1 small tomato
Jalapeño (optional)
Lime juice
Cooked French Fries (any)

Method

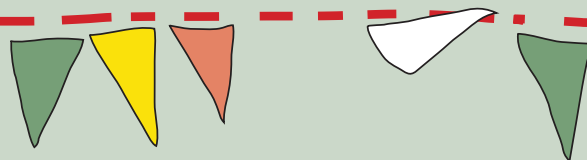
Cook the beef in a pan in a little oil. Add the garlic, some pepper, salt and cumin powder. Add white wine and reduce. Cook the hot dogs separately, adding some beer and reducing it as well.
Slice the onions, bell peppers, and tomato. Mix with a little oil, salt and pepper, and lime juice.
Serve the meats over the French Fries, topped with the vegetables. Guests at Pike Pizza eat Pique a lo Macho with jalapeño, mayonnaise, mustard, ketchup, and hot sauce.

Restaurant chefs cook in big quantities so many did not provide exact measurements for ingredients. They encourage you to use the recipes as inspiration, experiment, and cook to your taste.

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Johnny Sanchez

Partner, Pike Pizza



I bumped into Dr. Emma Violand- to the menu as well," Johnny explained. Sanchez, Arlington School Board Chair, at an event at my daughter's school and for Bolivian food that they stopped selling pizzas. But the name stayed visit Pike Pizza," she said, sending me their contact info from her phone. "And don't forget to ask them about their name," she finished, mysteriously. So I met Johnny Sanchez and he told me that 25 years ago his sister Gloria Sanchez came to the US from Cochabamba, Bolivia, and took over Pike Pizza restaurant along with her siblings Mario and Carmen. Later, Johnny and other siblings joined her. "Our most popular dish," Johnny says, "is called Pique." He says it's easy to make and very filling. As I write it down I realize how "pike" itself could be pronounced pique and how that adds flavor to the story behind the restaurant's name.

– Sushmita Mazumdar, Artist, 2016



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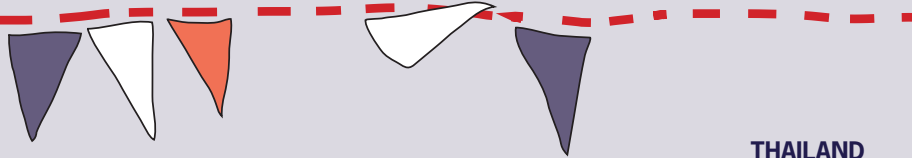
I bumped into Dr. Emma Violand- to the menu as well," Johnny explained. Sanchez, Arlington School Board Chair, at an event at my daughter's school and for Bolivian food that they stopped selling pizzas. But the name stayed visit Pike Pizza," she said, sending me as everybody knew the place as Pike Pizza. "In Cochabamba many people know about Pike Pizza too," Johnny says. "When new immigrants come to the US and have no family or friends they come directly from the airport to Pike Cochabamba, Bolivia, and took over Pike Pizza restaurant along with her siblings Mario and Carmen. Later, Johnny and other siblings joined her. "Our most popular dish," Johnny says, "is called Pique." He says it's easy to make and very filling. As I write it down I realize how "pike" itself could be pronounced pique and how that adds flavor to the story behind the restaurant's name.

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3030 Columbia Pike, Arlington VA 22204. 703.979.0144

Papaya Salad

Rincome Thai Cuisine



THAILAND

At **Rincome** the Green Papaya Salad is a popular dish that is easy to make. Called Som Tom in Thai, you can make a vegan version by replacing the fish sauce with soy sauce. It can be made without the peanuts as well.



Ingredients

- About 1/2 lb green papaya
- 5 green beans
- 5 cloves garlic
- Thai chili pepper, to taste
- Handful peanuts, roasted and unsalted
- 6 cherry tomatoes, halved
- 2 1/2 tbsp lime juice
- 2 1/2 tbsp fish sauce/soy sauce
- 1 tbsp sugar
- 1/2 tbsp tamarind paste

Method

Shred the green papaya.

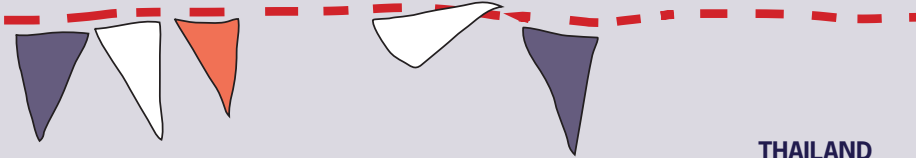
Using a mortar and pestle smash the garlic, chili, peanuts and green beans.

Mix the lime juice and fish sauce or soy sauce. Add to it the sugar and tamarind paste. Add the mixture to the mortar and mix some more. Then add the shredded papaya and tomato into it all. Mix well. In Thailand they mash the papaya as well but you can leave it unmashed if you like.

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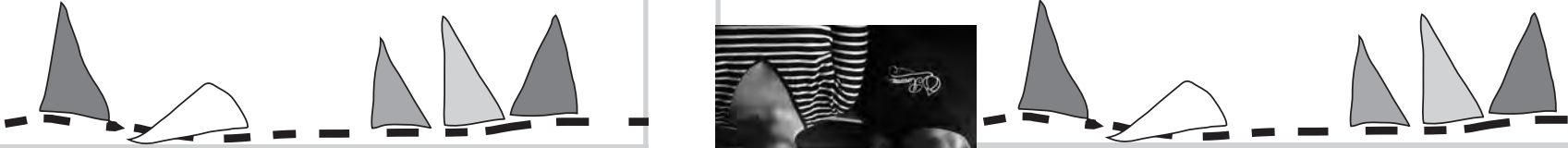
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Mihee & Miok Owners, Rincome Thai Cuisine



My friend Kiersten said that the owners of Rincome had literally watched her son grow up—that's how often they went to eat there, right there in their neighborhood. a hit.

Mihee, one of the owners of Rincome Thai Cuisine, told me that her restaurant is the longest running Thai restaurant on Columbia Pike run by the original owner. "I am Korean but my ex-husband Kenny is Thai and we started this restaurant in 1985," she explains. Mihee herself has lived in the Pad Thai with no peanuts if you want it that way," she smiles. The two sisters never cooked before, they admit, but now they do. But they are definitely the best bartenders on the Pike, Mihee tells me—with over 30 years of experience.

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that we serve wine!"

she says proudly, "and said he used to drink the beer here then and now loves

returned after 20 years in the UK,"

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She says their restaurant is the neighborhood for over 20 years.

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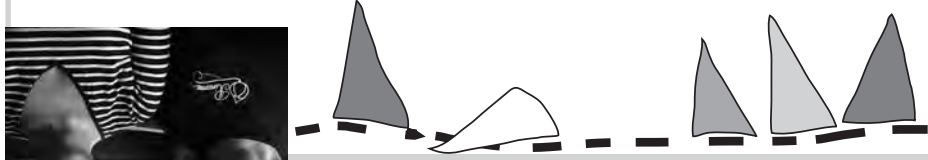
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3205 Columbia Pike, Arlington VA 22204. 571.257.8816

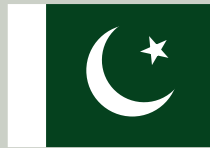
Saag Paneer

City Kabob & Curry House



PAKISTAN

At **City Kabob** Saag Paneer is the second most popular dish after Butter Chicken. Saag means “leafy vegetable” and paneer is a pressed cheese that can be found at any Pakistani or Indian grocery store.



Ingredients

1 bunch spinach, stems removed
1 red onion
1 inch ginger, grated
4 cloves garlic, grated
1/2 fresh tomato, grated
Spices—box of Saag Paneer spice mix from an Indian/Pakistani grocery store, or:
1 tsp cumin powder
1 tsp cilantro powder
1 tsp turmeric powder
1/4 tsp cayenne powder
1 tsp salt
Paneer –400g/14 oz block or pre-fried cubes

Method

Bring a pot of water to boil. Cook spinach in the boiling water until wilted. In a separate pan add oil and heat it up. Add chopped onions, ginger and garlic and stir. When this turns golden add in the grated tomato and the spices. Stir till the ingredients are mixed well. Cook for a few minutes.

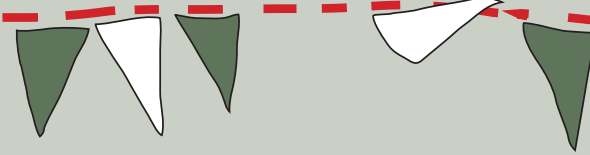
Remove the spinach from the water and puree after it has cooled. Add it to the onion-spice mixture in the pan and mix well. Cover and cook.

Cube the paneer and fry lightly in oil separately. Add it to the spinach mixture. Cook till the paneer is soft. Serve with rice.

3205 Columbia Pike, Arlington VA 22204. 571.257.8816

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Mohammad Sajid Partner, City Kabob & Curry House



I was surprised to find a Pakistani-Indian restaurant on my list of Columbia Pike restaurants. I had no idea there was one. I was excited when I found it tucked away among a few other take-away places.

City Kabob opened on Columbia Pike in August 2015, Sajid tells me. His father and uncle are partners and he joins them in running the restaurant. But his family has been in the restaurant business for a long time so its not new to them.

Sajid's family moved to Arlington from Pakistan in 1990. He is a graduate of Yorktown High School and his sister went to Washington-Lee. "Desi people love their culture and their food," Sajid says, using a word, which means "from the home country." "And we wanted to give back to the community by opening an Indian-Pakistani restaurant."

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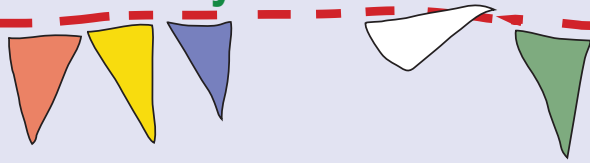
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1505 Columbia Pike, Arlington VA 22204. 703.920.5620

Kik Wot/Alicha Wot

Dama Pastry and Restaurant



Dama is owned by siblings who named it after their father, Dama. A poor man who came to Addis Ababa, Ethiopia, from a village, he was a humanitarian who died a millionaire. Kik Wot is owner Almaz's favorite dish. If cooked without the turmeric, it is called Alicha Wot.

ETHIOPIA



Ingredients

1 small onion
2 cloves garlic
Oil
16 oz. package Yellow Split Peas, available at any grocery store
2 tsp turmeric powder
1 tsp salt
White pepper powder, to taste
Water

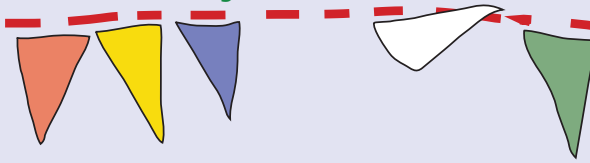
Method

Chop onions and garlic. Heat oil in a pan and add the onions and garlic. Sauté until the onions and garlic change color. Add a little water and let it come to a boil. Boil it a bit and add more water and bring to a boil again. Then add the full package of yellow split peas. Add the turmeric, salt, and white pepper. Cook until the lentils are soft. Add water as needed to keep it from drying out. Garnish with chopped jalapeño.

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Almaz Dama Partner, Dama Pastry & Restaurant



I interviewed Almaz for an article in 2012 so I knew where to find her. I went after him so we siblings always remember that," she smiles. Sixteen years ago her sister Kelay, who lived on Columbia Pike, decided to open a restaurant there and Almaz and her brother and his wife opened the pastry apron. She took us to a quiet room and pulled up three chairs.

"We don't serve pork or shellfish," Almaz told us how she followed her sister and came to the US in 1974. "My dad to attend Howard University to study clinical nutrition. She then attended Academy de Cuisine and trained to be a pastry chef. Her teacher was the White House pastry chef. "He came here when we opened and gave us his blessing," She didn't let Hanan and me pay for our lunch. "In America they say there is no such thing as a free lunch," I remind her. Almaz laughs. "In Ethiopia we have a saying—"The door is always open."

– Sushmita Mazumdar, Artist, 2016



Almaz Dama Partner, Dama Pastry & Restaurant



I interviewed Almaz for an article in 2012 so I knew where to find her. I went after him so we siblings always remember that," she smiles. Sixteen years ago her sister Kelay, who lived on Columbia Pike, decided to open a restaurant there and Almaz and her brother and his wife opened the pastry apron. She took us to a quiet room and pulled up three chairs.

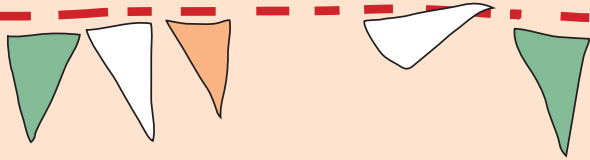
"We don't serve pork or shellfish," Almaz told us how she followed her sister and came to the US in 1974. "My dad to attend Howard University to study clinical nutrition. She then attended Academy de Cuisine and trained to be a pastry chef. Her teacher was the White House pastry chef. "He came here when we opened and gave us his blessing," She didn't let Hanan and me pay for our lunch. "In America they say there is no such thing as a free lunch," I remind her. Almaz laughs. "In Ethiopia we have a saying—"The door is always open."

– Sushmita Mazumdar, Artist, 2016

2500 Columbia Pike, Arlington VA 22204. 703.746.9644

Beef Stew

The Celtic House Irish Pub & Restaurant



The Beef Stew at **Celtic House** has a special ingredient—Guinness! The chef says he makes 10lbs of this every day so he can't give me a recipe for two. He gives this base recipe and encourages people to make it as they like it.

IRELAND



Ingredients

- Beef stew meat or lamb, cut in cubes
- Celery, chopped
- Carrots, chopped
- White Onion, chopped
- Beef stock, or lamb stock
- Bay leaves
- Black pepper
- Olive oil
- Guinness beer

Method

In a big pot sear the beef cubes in olive oil. Then add the Guinness, stock, bay leaves and black pepper and cook it until the beef is soft—around 45 mins.

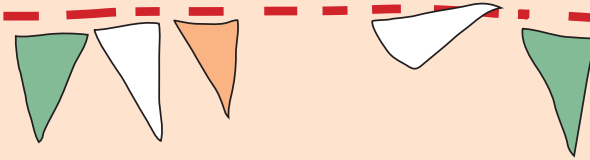
Meanwhile, sauté celery, carrots, and onions in a separate pan until the onions are golden. When the meat has cooked for 45 minutes, add the onion mixture to the meat. Cook for another hour or until the meat is tender. Adjust salt as needed.

Restaurant chefs cook in big quantities so many did not provide exact measurements for ingredients. They encourage you to use the recipes as inspiration, experiment, and cook to your taste.

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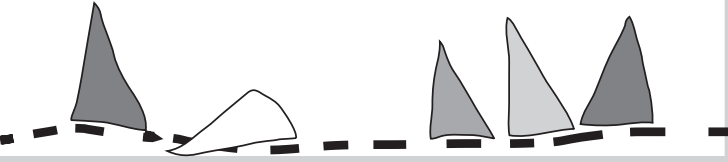
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Danny Mc Fadden

Partner, Celtic House Irish Pub & Restaurant



The Celtic House recently held a fundraiser for the Wakefield High School band, and we were there to support my son and his friends. When I went in to interview Danny it was a one partner running the kitchen. "He's gray and rainy May morning and he was greeting guests at a table with, "It's an Irish kinda day, isn't it?"

The Celtic House serves Irish food with support my son and his friends. When I went in to interview Danny it was a one partner running the kitchen. "He's gray and rainy May morning and he cooked Irish food for over 30 years," Danny explains. Then he asked me where I was from. I told him I was from India. "You know when curry became #1 in the UK and then in Ireland, we first was in Clarendon and he started looking at the Columbia Pike location four or five years ago. He liked the new development that was starting on the Pike and also liked the idea of a big interior space with ample outdoor seating as well.

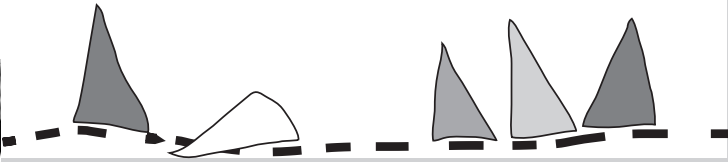
It all started in a little town in northwest Ireland when 14 year-old Danny started working in his neighbor's restaurant and pub. At 17, Danny was working in Dublin. In 1987 he came to New York

– Sushmita Mazumdar, Artist, 2016



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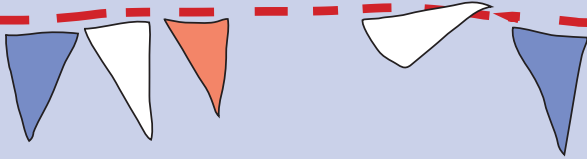
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2705 Columbia Pike, Arlington VA. 703.920.4900

Spanakopita Atilla's Restaurant



The signature appetizer at **Atilla's** is the hummus, but Seren, the manager, decides to share the recipe of a Greek favorite, Spanakopita, or Spinach Pie. With a filling of specially seasoned spinach, wrapped in phyllo dough and baked to perfection, it is enjoyed with a Cacik dip.

GREECE



Ingredients

Spanakopita:

- 2 packages of #4 phyllo dough
- 2 bunches of fresh spinach, chopped
- 1 medium white onion
- 2 fistfuls of crumbled Feta cheese
- Olive oil
- Vegetable oil

Method

Add equal amounts of olive oil and vegetable oil in a pan. Sauté the chopped onions, spinach, and Feta together until the spinach is cooked. After it cools, unroll the phyllo dough flat on a counter. Then put some

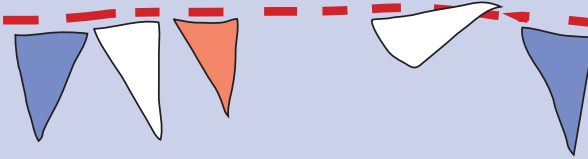
spinach on it near the edge of the phyllo and pat it flat. Then roll the phyllo over and close the edges shut. Roll it tightly all the way to the other edge of the phyllo, flattening it as you go.

Brush olive oil on a baking sheet and place 8 spinach pies on it—they should fit nicely. Bake at 350°F for 35-40 minutes.

Cacik Dip: Mix yogurt, garlic, a little salt, fresh chopped dill, dry mint leaves crushed fine, a little bit of olive oil, and fine chopped cucumber. Mix well and use as dip for the Spanakopita.

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Zulkuf Gezgiç Owner & Chef, Atilla's Restaurant



My friend Patty told me I should check out Atilla's. Her family has lived off Greek dishes—or Mediterranean. The Columbia Pike for years and have eaten there often.

I got to chat with Seren Engin, who has worked at Atilla's as cashier and manager for 10 years. She takes time out from managing the register to the name, Atilla's. "The name was very popular and Mr. Atilla still visits—he is our friend and many customers who and then she runs into the kitchen to get specific answers from him as we

get into the interview and recipe.

Mr. Atilla opened Atilla's in 1977. Erol Ozkan has been the chef here since the '80s and Zulkuf Gezgiç joined him as chef in the '90s. In 1998, Zulkuf took over and has run the restaurant since. "Zulkuf is from Turkey, but before coming to the United States he lived in Israel where he and his brother ran a restaurant for ten years," Seren says.

— Sushmita Mazumdar, Artist, 2016
Seren explains. Their own DJs so we go with that,"



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The food at Atilla's is a mix of Turkish and Greek dishes—or Mediterranean. The Columbia Pike for years and have eaten there often.

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came here when they were little still visit as adults now," Seren tells me. Many of their customers come here from

the Pentagon and they do weddings and birthdays here as well. They used to have live music in the past but not anymore. "Nowadays everyone brings their own DJs so we go with that," Seren explains.

— Sushmita Mazumdar, Artist, 2016

4704 Columbia Pike, Arlington VA 22204. 703.566.1686

Quinoa Soup

Café Sazón



BOLIVIA



Quinoa originated in the Andean region of Peru, Bolivia, Ecuador, Colombia and Chile and has a high nutritional value. For a vegetarian option Claudia of **Café Sazon** says this soup can be made without adding the beef.

Ingredients

- 1 Cup Quinoa Real
- 1 onion, chopped
- 1 clove garlic, minced
- 1 carrot, diced
- 1/4 cup peas
- 1/4 cup chopped celery
- 1/4 cup chopped green and red peppers
- 2 large potatoes, cut in quarters
- 1/2 lb. top round beef
- 1/2 lb. short ribs for soup
- Olive oil
- Salt & pepper
- Fresh cilantro & parsley
- Water

Method

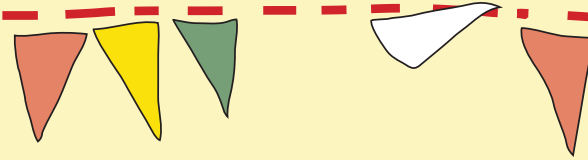
In a soup pot, caramelize chopped onion and minced garlic in olive oil on medium-high heat. Add chopped green and red peppers, stir for 2 minutes, add quinoa to lightly toast. Add diced carrots, chopped celery, peas, beef and short ribs. Stir, adding enough water to cover the ingredients three times. Add salt and pepper, let it come to a boil. Add potatoes and cook until the vegetables are tender and rings of quinoa appear floating in the soup.

Quinoa will become super plump and soup will have a thick consistency.

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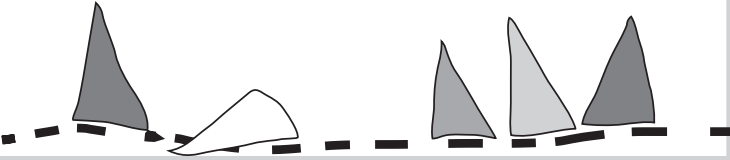
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Claudia Salazar

Partner, Café Sazon



On a visit to my studio, Ginger Geoffrey told me about Café Sazon where she holds many of her lunch meetings. So I went to check it out and met Claudia. Claudia's mom Eva came here from La Paz, Bolivia 27 years ago. "I am really glad we came here," Claudia remembers. "We felt welcome—the schools in Arlington were accommodating and there were many other Spanish speakers here."

Eva is a strong woman, and hard working with a "we can do it!" attitude. She worked in a hair salon and one day twenty one years ago the owner asked if she'd like to take over. She worried—how could she own a hair salon? "Mom spoke to the property owner and thank God he didn't ask for much, so she started," Claudia says. "But one thing she always wanted was to serve pastries and coffee there, but of course, it was not allowed," Claudia

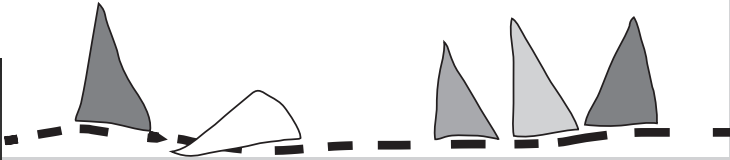
shakes her head of perfectly styled hair. "Five years ago this space was vacant. Mom, my sister Adriana, who was a new architect, and I—we decided to do it!" There was a bus stop in front and they thought that would bring a steady stream of customers. Adriana did the interiors. But then the construction on the Pike started and went on for 3 years. And they moved the bus stop; "We started with the idea of coffee and pastries but it was a struggle. So when customers asked for Bolivian food we added that." As customers are from all over they added more dishes, then asked if she'd like to take over. She worried—how could she own a hair salon? "Mom spoke to the property owner and thank God he didn't ask for much, so she started," Claudia says. "But one thing she always wanted was to serve pastries and coffee there, but of course, it was not allowed," Claudia

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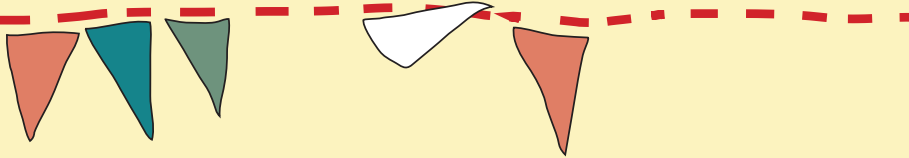
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922 S. Walter Reed Dr., Arlington VA 22204. 571.970.6571

Plato Azteca

Cantina Mexicana



Gloria wanted the community to know that Mexican food is more than tacos and burritos. So she changed the name of the restaurant from Taco House to **Cantina Mexicana**. Plato Azteca is an entrée and a complete meal.



Rice

Rice, 1 package of plain white rice, cooked as per instructions.

In a skillet melt some butter. Add chopped onion, green hot peppers, tomatoes, and tomato paste, and sauté until it is mixed well. Mix into the cooked rice.

Meats

Chicken breast: Rub with chicken base seasoning, seasoning salt, and an Italian dressing. Grill.

4-inch Steak: Rub with seasoning salt mixed with fajita seasoning. Grill. Double for two servings.

Shrimp: Mix 3-6 shrimp with Old Bay seasoning and cook on a skillet.

Mexican Chorizo: Buy at any grocery store. Grill or deep fry.

Refried beans: Use any store bought kind. Or buy dried beans and boil them until soft. Then drain and smash the beans. Chop onions finely and cook in oil. When the onions are brown, discard them and add the beans to the oil. Cook and mix well.

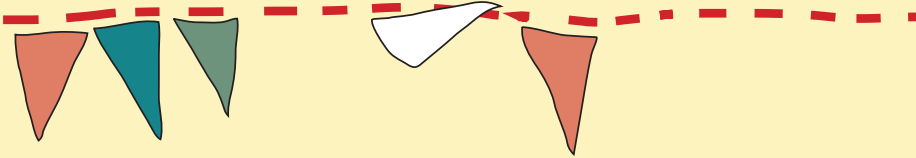
Presentation: Place a lettuce leaf in the middle of a plate and put a small salad in it—whatever you like. At the top left put a helping of the beans with the rice to the right. Below the salad, place a piece of the chicken, next to it a piece of steak, and next to that 3 shrimp. Lay the chorizo on top.

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Gloria Arias Owner, Cantina Mexicana



I visited the Columbia Pike location of Cantina Mexicana recently to attend my friend Tannia Talento's meet and greet when she decided to run for school board.

When I went in to meet Gloria at 11 am on Memorial Day she was mopping the floor. So I spoke with operations and marketing manager Rafael Delgado.

"Gloria started working at Taco House in Crystal City in 1978 as a busboy and dishwasher," he said. She assisted in the kitchen and soon was a cook. Then she was a server. After some years she became the general manager and was enjoying it. She had come the U.S. from El Salvador and "loved the hustle," as Rafael put it.

When the owner of Taco House was contemplating retirement he offered to sell her the business. "She didn't have all the money needed but she said, "If I

I remember the manager who told me she was the hardest working person he had ever met. "And she still has her house—in Shirlington," Rafael laughs. — Sushmita Mazumdar, Artist, 2016



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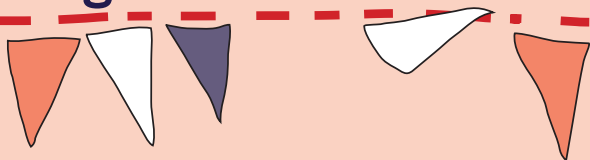
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2919 Columbia Pike, Arlington VA 22204. 703.521.4070

Grilled Salmon with Spicy Green Mango-Lime Sauce

Bangkok 54



THAILAND

Nack, who runs **Bangkok 54** with her family, wanted to share the grilled salmon recipe as salmon is easy to find and the special sauce—spicy green mango-lime sauce with cashews was great on a hot day.



Fish

1¼ lbs salmon fillet, cut into 4 pieces
¼ tsp each salt and pepper

Season the salmon pieces with the salt and pepper and grill over medium-high heat until opaque throughout, 3 to 5 minutes per side; transfer to plates.

Sauce

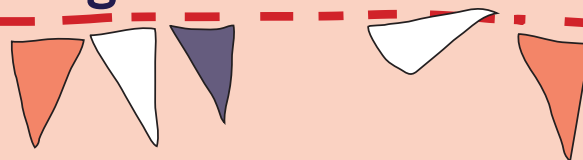
2½ tsp fish sauce
2 tsp fresh lime juice
2 tsp palm sugar
1 chopped Thai red chili
1 medium fresh green mango, peeled and roughly grated
3 tbsp cashew
1 shallot or red onion, thinly sliced

In a large bowl, whisk together fish sauce, fresh lime juice, palm sugar, and Thai red chili. Toss with the fresh green mango, cashew, and shallot/red onion. Serve with the salmon and brown rice.

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Nack Vorathiankul Partner, Bangkok 54



2002. And when the Goodwill store last summer after his recent move to next door became available in 2002 the family decided to open a restaurant.

“People ask me if we want to expand and I say ‘over my dead body!’” Nack

laughs. “I don’t want to hire someone to be me.” The secret to their food is that

store in Alexandria in 1999. Her mom Ann had come to the US from Bangkok

to Pennsylvania sell them their Thai around 1980 and worked very hard at

an American restaurant in Washington, DC. One day the owners asked her to

take over and she did. “Then this Thai market was for sale,” Nack says, “so

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the space to be beautiful but the special touches should come from the

owners,” she remembers, as I spot her mom carrying fresh flowers to a table.

“It’s what makes it our space.”
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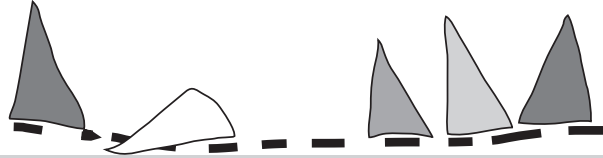
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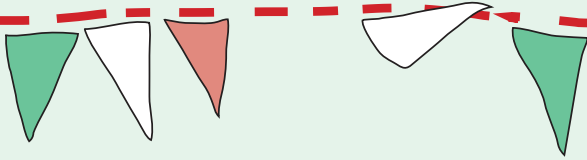
owners,” she remembers, as I spot her mom carrying fresh flowers to a table.

“It’s what makes it our space.”
– Sushmita Mazumdar, Artist, 2016

3007 Columbia Pike, Arlington VA 22204. 703.271.8100

Lomo Saltado a la Criolla

El Puerto Restaurant



Tito and his brother bought **El Puerto**, a Bolivian and Peruvian restaurant, even though they are Salvadoran. And kept it that way so as not to compete with the Salvadoran and Tex Mex restaurant next door. This Creole-style Peruvian sautéed beef dish can also be made with chicken.

PERU



Meat

- Beef, cubed
- Red onion, minced
- Garlic
- Olive oil
- Tomatoes, chopped
- Soy sauce
- Salt and pepper
- Red wine vinegar
- Salsa Madre or vegetable gravy
- French fries, any

Sauté the beef in olive oil with the onion and garlic. Add the tomatoes.

In a bowl mix the soy sauce, salt, pepper, red wine vinegar, and Salsa Madre or vegetable gravy. Pour the mix into the beef.

When it is cooked add cooked French Fries into the beef. Serve over white rice.

Rice

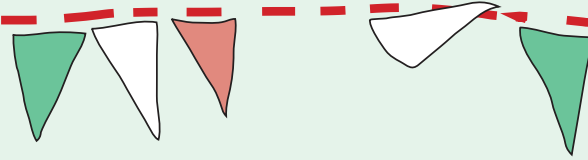
In a pan add olive oil and sauté garlic and salt and pepper. Add water to it and boil. Add the rice and let it cook as per instructions on the package.

Restaurant chefs cook in big quantities so many did not provide exact measurements for ingredients. They encourage you to use the recipes as inspiration, experiment, and cook to your taste.

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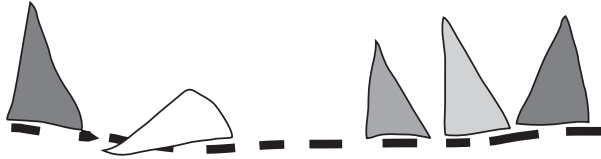
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Tito A. Sorto Partner, El Puerto Restaurant



The usual Peruvian restaurants in Arlington serve chicken so I decided to explore El Puerto to see what else was part of Peruvian cuisine.

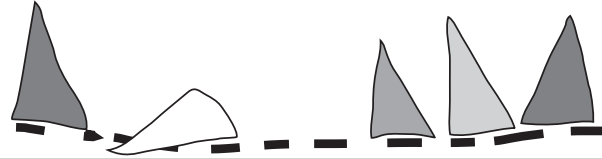
I met Tito there. He came to the U.S. in 1980 from El Salvador. He was and he opened a wings restaurant in Silver Spring, MD. "When Montgomery College expanded they took over our civil war there. He left school there and completed it here in Arlington at Washington-Lee High School. He then enrolled at Northern Virginia Community College to study business administration and at the same time he started working in a French restaurant in Falls Church.

Tito started as a dishwasher. Then he grew up here in Arlington so it was a familiar place. "Arlington is nice and friendly, and easy to get around—you can take a bus or bike anywhere. And College he went to culinary school there is excellent food," Tito beams, leaning back in his chair.

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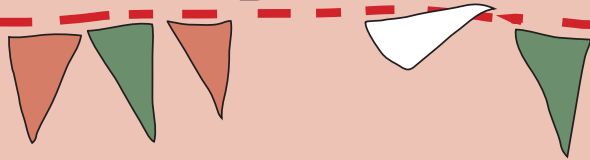
Tito started as a dishwasher. Then he grew up here in Arlington so it was with our own community." They had do something different and connect restaurant," Tito explains. "But also to my brother wanted to have his own Community College to study business administration and at the same time he started working in a French restaurant in Falls Church.

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2901 Columbia Pike, Arlington VA 22204. 703.566.4173

Fish Tagine Mazagan



I had noticed **Mazagan** but couldn't tell from the outside what kind of food they served. I got a hint when its owner shared the recipe for fish tagine, which can be made in a tagine or traditional Moroccan clay pot, cooked on a stovetop or charcoal grill. Or you can cook it in a pot.

MOROCCO



Ingredients

3 lbs fish, Branzino, Salmon, Red Snapper, or Rockfish
3 potatoes & 2 carrots, peeled, sliced
3 fresh tomatoes, chopped fine
1 green and 1 red bell pepper, sliced
¼ cup whole, pitted green olives
1 bunch cilantro, 1 bunch parsley
1 tsp salt, 1 tsp black pepper
1 tbsp cumin powder
1 tbsp paprika
½ tsp cayenne (or as needed)
4 cloves garlic
Juice of ½ lemon
Pickled lemons, from any halal store or from World Market
Olive oil

Method

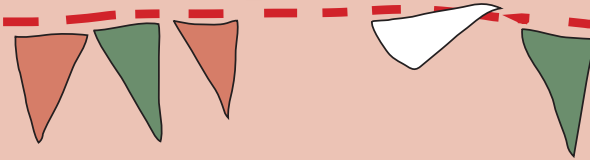
Making Charmoulah: Blend the spices (salt, pepper, cumin, paprika, cayenne and garlic) with the olive oil, lemon juice, cilantro and parsley in the food processor. Mix the tomatoes with the charmoulah in a bowl. Add water to create a sauce.

Place the potatoes and carrots in the bottom of the tagine. Layer with the fish, the red and green peppers, the olives and pickled lemons. Add the charmoulah mix as the last layer and close the lid. Put it on the stove on medium to low heat to cook for 20-25 minutes. The way to check if it is cooked is by testing the potatoes.

Serve it in the tagine and eat with French bread.

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Riyad Bouizar Owner & Chef, Mazagan



Riyad came to the US in 1988 from Rabat, Morocco. He came to attend George Mason University and study computer science. "It had nothing to do with cooking," he laughs. "But I had 'I decided to go back to my roots. The food is known but there was no Moroccan restaurant here and it's was 10." By the time he was 12 Riyadh cooked for the family when his mother was away. "I cooked more than my two sisters did," he remembered.

Here, while he was in school, he worked at Luigi's in Washington, DC and then, after he had worked all the jobs there, he became the general manager. Mazagan is a historic port city 70 miles from where Riyadh grew up in 2000 he opened his first restaurant, Murali, in Washington, DC, and then and it had a unique name. "We didn't want to advertise this as a Moroccan restaurant. We wanted people to get curious by hearing the unfamiliar name many times when I visited Pentagon Row. "But I let go of those and opened this—my last restaurant," he looks

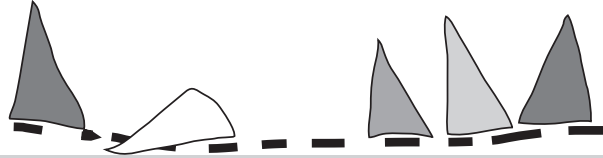
around. "Your last restaurant?" I was surprised. "Yes, I have eight more years on the lease and then I'll retire." I asked him about the cuisine here. "I decided to go back to my roots. The food is known but there was no Moroccan restaurant here and it's something I do well," he explained. "So I decided to try out this new concept on the Pike—cocktails and food—and it's going well. My nephew Reda is helping run it and we are famous!"

The Portuguese Fortified City of Mazagan is a historic port city 70 miles from where Riyadh grew up in 2000 he opened his first restaurant, Murali, in Washington, DC, and then and it had a unique name. "We didn't want to advertise this as a Moroccan restaurant. We wanted people to get curious by hearing the unfamiliar name many times when I visited Pentagon Row. "But I let go of those and opened this—my last restaurant," he looks

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