

# Bube's Flan Recipe

## *Ingredients*

White sugar (amount depends on size of flan pan)

1 or 2 cans sweetened condensed milk (see below\*)

Whole milk (use empty condensed milk can and fill it once or twice with whole milk)

Vanilla

Flan pan (or empty Danish cookie tin so you don't have to clean the flan pan; you just throw out the Danish cookie tin)

## *Instructions*

Melt sugar in a pan over medium high heat until liquid/carmelized.

Pour melted sugar into flan pan.

Mix all other ingredients in a blender, and pour into flan pan.

Cover flan pan with top.

Put flan pan in a "water bath" so it steams (put water in a deep baking dish to just below the lid of the flan pan).

Bake for 1 hour at 350 degrees.

\* It has been a long-standing rivalry in our family about how much sweetened condensed milk to use. Bube used 1 can condensed milk and 2 cans whole milk; Aunt Martica used 2 cans condensed milk and 1 can whole milk. So if you like it sweeter, use 2 cans; if you like it less sweet, use 1 can. Of course, we told each Cuban woman that we liked her recipe better!

*Recipe converted from oral instructions from Gene (Hanna) Stasevich Chajet. Recipe courtesy of Nancy, Henry, and Elias Chajet.*

## The Search for Home: Miami's Cuban Jews

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# Bube's Picadillo Recipe

## *Ingredients*

1 pound lean chopped beef or turkey (neck and tenderloin are best)  
1 cup of tomato sauce or purée  
1 large green pepper (or half green and half red)  
1 large onion  
3 cloves of garlic and garlic powder  
1 teaspoon salt  
1 cup of white cooking wine or a beer  
2 bay leaves  
1/4 teaspoon cumin  
1/2 cup raisins  
1/2 cup olives (green or stuffed with red pepper)  
1/4 cup capers (optional)  
Olive oil

## *Instructions*

Break up beef with oil in frying pan with garlic powder and sear it until light brown. Set aside. Chop onion, pepper(s), and garlic, and sauté in pan until half cooked. Add meat and remaining ingredients.

Cook for about half an hour at medium heat or longer.

Add a can of small sweet peas after done for decoration.

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