

GUYURIA

My mom came up with this recipe. I remember when we would spend the day making guyuria for family and friends. I have yet to find a better tasting guyuria! These used to be called Chamorro jawbreakers because they were so hard.....made without butter. With the addition of butter, it produces the best guyuria ever! Recipe courtesy of Paula Quinene. Video demonstration available at paulaq.com.

INGREDIENTS / DIRECTIONS

DOUGH

Set 1

5 lbs. bag all-purpose flour
1 stick unsalted butter, softened

Set 2

3-4 cans coconut milk

Tools: large bowl, large pot, slotted ladle, colander, large cake pan, small pot

1. Pour the entire bag of flour into a large bowl.
2. Chop softened butter into the bowl of flour. Mix till resembles coarse crumbs.
3. Add enough coconut milk to form a soft, non-sticky dough.
4. Knead slightly.
5. Pinch off pieces of dough small enough to spread over the back of a fork.
6. Roll the dough off the back of the fork, pinching the edge of the dough with pointed ends of the fork.
7. Heat a large pot of oil medium to medium-high.
8. With a large slotted ladle, place rolled dough into the oil. **LOAD THE LADDLE WITH DOUGH OVER THE COUNTER TOP NOT OVER THE POT OF OIL!!!!**
9. Fry till golden brown and stir to cook evenly.
10. Adjust heat such that guyuria cooks inside before getting burnt on the outside.
11. Remove the first batch and drain in a colander.
12. Repeat till all are cooked
13. Each batch takes about 28 to 30 minutes to cook properly.

SYRUP

Set 1

lots of sugar
1 c. water

1. In a small pot, heat water on medium.
2. Add enough sugar to form a very thick syrup.
3. Place pot in the fridge till cooled. Add more sugar to form a grainy syrup.
4. Pour just a little bit of syrup over the guyuria and stir. Pour only enough syrup so as not to leave a layer of syrup on the bottom of the pan.
5. Let dry for one hour. Sprinkle some dry sugar and add some syrup as well. Stir.
6. Allow to dry after each addition of syrup.
7. The guyuria is great with a moderate amount of sugar.
8. Store in an air tight container or in freezer bags.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.