



**Smithsonian Institution**

*Ralph Rinzler Folklife Archives and Collections*

## **2015 SMITHSONIAN FOLKLIFE FESTIVAL: PERU PACHAMAMA AUDIO LOG SHEETS**

Extracted on Apr-18-2024 03:23:16

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be standing up, but at a slant, for fish to cook properly. It may take half an hour for fish to cook. One section of bamboo may be enough fish for five people.

This dish is an everyday one, not a feast dish. Banana leaves are also used as hot pads to turn the fish-filled banana tubes.

Yucca-- the main manioc root in the Andes area-- is served with the fish. (The yucca is first boiled.)

To serve fish, bamboo tube is cut in half with a machete

Bamboo has its own flavor, which contributes to the ultimate flavor of the fish.

Traditionally, banana leaves are also the "plates."

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