

BRAZILIAN SNACKS

Try these
recipes from
Brazil.

Molho à Campanha

(Vinaigrette Salsa)

3 tomatoes
1 onion
1 green bell pepper
1/4 cup cilantro
1/4 cup olive oil
1/4 cup white vinegar
Salt and pepper

Chop up the vegetables and mix all the ingredients together in a bowl. Refrigerate for at least 45 minutes before serving with meat or in a salad.



Brigadeiros

(Chocolate Truffles)

1. Melt 1 tablespoon **butter**, 14 ounces **condensed milk**, and 1/4 cup **cocoa powder** in a pot.
2. Pour the mix onto an oiled plate. Chill for 1 hour.
3. Shape the mix into balls and roll them in **sprinkles**.