This is Los Toldos Chicken. It was the first restaurant that we went to in Peru. They served some of the best grilled chicken I had ever had!

This is the oven at Los Toldos Chicken. Serving size was half of an entire chicken!

And finally, the chicken! Most everybody finished their plates. Some of the best I’ve ever had.
This was taken at the market in Cusco. These goodies were found all over Cusco either in the market or being sold by street vendors.

These guys are guinea pigs! A much anticipated meal for us all. Guinea pig is considered a specialty dish in Peru and is served mainly on special occasions.

This is my self-served dish at the restaurant that served the guinea pig. I took a leg, some noodles, a potato and a stuffed pepper. The guinea pig had a chewy skin and juicy meat, not too bad!
Sorry folks, I had to! I think we took playing with our food to a whole other level...

This is snack corn that was sold in many places on the streets. It is simply boiled corn and was served with a piece of cheese.

This dish is very traditional in Peru and is served almost everywhere. It is called Lomo Saltado and has beef, potatoes, tomatoes and onions served with white rice.
This was one of my favorite meals that I had while in Peru. It was a chicken burger with grilled onions, fries, and a fresh salad. The avacados in Peru were amazing.

This is dried corn hanging at a small brewery we visited. This brewery makes two types of corn beer; traditional corn beer and strawberry corn beer.

Here are the two types of corn beers. The traditional corn beer was slightly bitter and the strawberry one was very sweet. Most favored the strawberry. Cheers!
This was a very nice buffet that we ate at on one of our last few days in Peru. Buffet’s in Peru consist of three courses: appetizer, entrée and dessert. The appetizer and dessert courses were self served and the entrée course was served by waiters.

This is a loaf of bread that our tour guide, Nilo, bought for on a bus ride after a long hike. It may not show up well in this photo, but there is a very carefully crafted design in the bread. The bread was very sweet, somewhat like Hawaiian rolls.

This is a display of fresh fruit at the market in Cusco. These vendors were selling fresh fruit juice; definitely the best I had ever tasted!
This is a potato that our tour guide, Nilo, found and dug up for us to look at while on one of our long hikes. It was a nice and much needed hiking break!

This is another photo from the market in Cusco. The market was comprised of about 40% merchandise and 60% food goods. This is a cheese vendor; looks much better than it smells!