

Picadillo

Adapted from MEAT by Dean Fearnley-Whittingstall



It's the raisins that make this - I think - and probably the tomato paste to give it lots of flavor.

1/2 pound ground beef (you could use all ground beef)

1/2 pound ground pork (I used all ground pork)

1 tablespoon wine vinegar

1/4 teaspoon salt

1/2 teaspoon sugar

black pepper

1 tablespoon olive oil

1 medium onion, finely chopped

1 medium red pepper, finely chopped

1 whole mild chile pepper (1 to 2) (or use a spicier one if preferred)

1/4 cup raisins

1 teaspoon chipotle chile canned in adobo

1/3 cup green olives, finely chopped

1 cup beef stock, or pork stock

2 large tomatoes, chopped

3 tablespoons tomato paste

4 tablespoons slivered almonds

3 tablespoons chives, minced

Serving Ideas: I served this on a cheesy grits mixture.

Servings: 5

This is a Mexican dish done in an Italian ragu-style. So instead of serving it on pasta like a spaghetti sauce, you serve this on something Mexican - like rice, or tortillas. You can use your choice of chile pepper - poblano, jalapeno (maybe only half of one) or Anaheim. I used a Cubanelle because I had one.

1. Put the meats in a large bowl and season with the vinegar, salt, sugar and pepper, mixing well together. Leave to stand.
2. Heat the oil in a large pan and sweat the onion, garlic, red (or orange) pepper and chilli for about 10 minutes until the onion is soft and lightly browned.
3. Add the meat to the pan and cook over medium heat until well browned all over.
4. Add the rest of the ingredients and mix well. Bring to a very gentle simmer and cook, partly covered, for about an hour, stirring occasionally. Add a little water if mixture is looking dry, but don't let it be too saucy.
5. Be sure to make enough that you have some to put aside for a day or so and gently reheat.
6. Serve with soft tortillas, guacamole, salsa, sour cream and grated cheese or rice, or potatoes or pasta or bread and butter. Or even cheesy grits. Sprinkle top with almonds and chives.

Per Serving (excluding unknown items): 399 Calories; 29g Fat (65.8% calories from fat); 18g Protein; 16g Carbohydrate; 3g Dietary Fiber; 71mg Cholesterol; 754mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 1/2 Fruit; 4 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>