



#EnCasa con Fernando Saralegui

Cuban Picadillo

INGREDIENTS

2 pounds 85% fat ground beef

8 cloves garlic, minced

3 roasted green peppers, diced

1 large Spanish onion, diced

4 tablespoons olive oil

1 cup chopped, Spanish green olives with pimento

½ cup golden raisins or currants

optional: 1/3 cup capers

2 cup crushed tomato in juice

1 Tablespoon dried oregano

1 Tablespoon Cumin

Salt and pepper to taste

INSTRUCTIONS

In a large skillet over medium-high heat, cook ground beef thoroughly and drain off fat. Reserve.

Add 1/2 olive oil, onion, garlic and green pepper, cook for 5 minutes until onion and peppers are soft.

Add reserved ground beef, and stir and mash it into vegetables to incorporate.

Add and stir in olives, raisins, (capers), crushed tomatoes, oregano, cumin, salt and pepper to taste.

Cover and simmer over medium heat for 20 minutes. Remove from heat.

Serve with white rice and or tostones or maduros.

Picadillo can be made 3 days in advance and refrigerated in an airtight container. The picadillo can be used to charred poblano pepper rellenos, roasted in oven with cheese or alternately stuffing for Mofongo.