

Picadillo

Servings: 6

Source: New York Times September 21, 2014

Ingredients

- 2 tbsps olive oil
- 2 medium yellow onions, peeled and chopped
- 2 oz dried chorizo, diced
- 4 cloves garlic, peeled and chopped
- 1½ lbs. ground beef
- salt and pepper
- 4 ripe tomatoes or 28 oz can tomatoes
- 2 tbsp red-wine vinegar
- 1 tbsp ground cinnamon
- 2 tsp ground cumin
- 2 bay leaves
- pinch ground cloves
- nutmeg
- ⅔ cup raisins
- ⅔ cup pitted stuffed olives

Method

1. Put the olive oil in a large, heavy pan set over a medium-high flame, and heat until it begins to shimmer. Add onions, chorizo and garlic, stir to combine and cook until the onions have started to soften, approximately 10 minutes.
2. Add the ground beef, and allow it to brown, crumbling the meat with a fork as it does. Season to taste with salt and black pepper.
3. Add tomatoes, vinegar, cinnamon, cumin, bay leaves, cloves and nutmeg and stir to combine. Lower the heat, and let the stew simmer, covered, for approximately 30 minutes.
4. Uncover the pan, and add the raisins and the olives. Allow the stew to cook for another 15 minutes or so, then serve, accompanied by white rice.