

Feijoada

Brazilian · Main Course · Hard · 200 min total · Serves 8

Brazilian black bean and pork stew, slow-simmered and rich.

Ingredients

- 2 cups dried black beans (soaked overnight)
- 1 lb pork shoulder (cubed)
- 0.5 lb smoked sausage (sliced)
- 4 slices bacon (diced)
- 2 large onion (diced)
- 6 cloves garlic (minced)
- 2 bay leaf
- 1 orange
- 1.5 tsp salt
- 0.5 tsp black pepper
- 0.25 cup cilantro
- 3 cups white rice (steamed)
- 0.5 cup farofa (toasted cassava flour)

Method

1. Cook bacon until crisp. Brown pork and sausage in same pot.
2. Sauté onion and garlic 5 min. Add beans, bay leaf, orange halves.
3. Cover with water. Simmer 2-2.5 hours until beans are creamy.
4. Season. Serve over rice with farofa and hot sauce.

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