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Picadillo

Recipe provided by Andy Huse

INGREDIENTS

6 pounds ground beef
5 tablespoons oil
2 large onions, diced
5 large bell peppers, diced
15 cloves garlic, minced
4 teaspoons oregano
18 bay leaves
3 teaspoons cumin
2 32-ounce cans whole peeled tomatoes, crushed and chopped
1 can crushed tomatoes
1 14-ounce jar of sliced pimento-stuffed olives, and 1-2 tablespoons brine (to taste, for salt and flavor)
2 3.5-ounce jars of capers, drained (just under a cup)
1.5 cups raisins
3 tablespoons white vinegar
1.5 cups red wine, such as burgundy
Half-cup ketchup
1 tablespoon sugar
Teaspoon cayenne pepper
2 tablespoons lime juice
Hot sauce to taste



PREPARATION

1. Brown meat and set aside. Drain the grease, leaving a bit to sauté the onions and peppers until they're soft.
2. Add tomato, garlic, spice and cook 2 minutes. Mix in meat and simmer 5 minutes.
3. Add capers, olives, raisins, wine, sugar and vinegar. Simmer on low, partially uncovered, one hour.
4. Adjust the flavor with hot sauce and the olive brine before serving.