

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

Cuban Picadillo

By Alex Kim

Ingredients

- Ground beef
- Sausage
- Bacon
- Green olives
- Pimiento strips
- Capers
- Slivered almonds
- Boiled eggs (sliced)
- Raisins
- White Onions
- Potatoes (cubed)
- Cumin
- Cilantro
- Salt
- Pepper
- Bay leaves (1-2)
- Tomato Sauce

Directions

1. Brown meat on high heat in a large sauté pan and season with salt and pepper. Use a wooden spoon to break the meat up into small pieces. When meat is no longer pink, drain all juice from the pan.
2. Meanwhile, while meat is cooking, chop onion, garlic, pepper, tomato and cilantro.
3. Add to the meat and continue cooking on a low heat. Add olives or alcaparrado and about 2 to 4 tbsp of the brine (the juice from the olives, this adds great flavor) cumin, bay leaf, and more salt if needed. Add tomato sauce and 1/4 cup of water and mix well. Reduce heat and simmer for about 20 minutes.

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