

Oaxacan Pork Picadillo

Picadillo Oaxaqueno

(10 to 12 servings)



Ingredients:

2 (14.5 oz) cans fire-roasted diced Tomatoes

1½ tbsp Olive oil

1 med Onion, finely diced

1 Garlic clove, peeled & minced

1½ lbs lean ground Pork

Salt + ¾ tsp coarse Pepper

1" piece Cinnamon stick

5 Cloves

¼ cup Raisins

4 tsp Cider vinegar

¼ cup slivered Almonds

Directions:

Pour the tomatoes directly into a blender and blend until smooth.

Heat the oil in a large, 12" skillet over medium heat.

When hot, add the onion and cook until soft, about 5 minutes.

Stir in the garlic and cook 2 minutes longer.

Add the pork in a thin layer and fry, stirring frequently, until cooked and lightly brown.

(If quite a bit of fat has rendered from the meat, drain it off.)

Add the pepper, cinnamon and cloves in a spice grinder, then add to the skillet along with the tomato puree, raisins and vinegar.

Simmer until reduced to a thick, homogenous mass, 30 to 45 minutes.

While that simmers, toast the almonds for about 10 minutes in a 325 degree oven, stir into the filling, season with salt, and it's ready.