

FEIJOADA

(a family recipe)

2 pounds black beans
4 quarts water
2 pounds pork shoulder, cut in large cubes
1 cup orange juice
2 bay leaves
1 pound fresh spicy sausage (linguica)
3/4 pound corned beef
1 pound smoked pork chops
1/2 pound chorizo
2 Tbs vegetable oil
1/2 pound slab bacon, diced
2 onions, diced
2 garlic cloves, minced
2 Serrano peppers, minced
salt and pepper to taste

Cover the black beans with water and let them soaking overnight. Next day, discard all the water, place them in a very large pan, add water to cover them by an inch, bring to a boil and simmer for 45 minutes, without any salt.

Meanwhile, prepare the pork butt by placing the cubed meat in a large pan with 1 cup of orange juice, water to almost cover the meat, seasoning lightly with salt and pepper. Bring to a boil, simmer for 45 minutes, covered. Discard the cooking liquid, reserve the meat, and add it to the black beans after they simmered for 45 minutes. Add the brisket in one piece and the bay leaves. Simmer everything together for 1 hour.

Add the smoked pork chops and both types of sausage, continue simmering for another 2 hours, keeping an eye on the water level, adding more if necessary. At this point, the meats should be tender enough to cut into pieces. Remove them, cut the brisket, the sausages, and add them back to the pan.

Heat the olive oil in a large saute pan, add the bacon cut in pieces, the onion, garlic, season with salt and pepper, and cook until the onion starts to get golden brown. Add the serrano pepper, saute for a minute, add the whole mixture to the black beans, holding back some of the fat in case the bacon released too much oil. Remove 1/2 cup beans with a slotted spoon (draining the liquid), add them to a small bowl and mash gently with a fork, forming a puree. Return the mashed beans to the pan.

Simmer everything for another 30 minutes or until the meats are completely tender. Adjust seasoning with salt and pepper, remove bay leaves. Serve over white rice, with fresh oranges, cut in large chunks.