

FAROFA BRASILEIRA

(from the Bewitching Kitchen)

4 strips of bacon, center-cut, diced
2 Tablespoons butter
1 onion, diced
1 clove garlic, minced
2 cups [manioc flour](#) (see comments)
salt and pepper to taste
3 hard boiled eggs, coarsely diced
parsley leaves, minced

Cook the bacon on low heat on a large, non-stick skillet. No need to add any oil, the bacon will release its own fat. Once the fat starts to accumulate in the pan, increase the heat slightly and allow the bacon to get some color. Add the butter and the diced onion, cook over medium-heat stirring often until the onion gets light golden. Add the garlic, cook for a minute, then dump all the manioc flour. Season with salt and black pepper, and keep stirring until the flour starts to get toasted. Make sure to stir the flour from the top to the bottom of the pan, so that the whole amount gets cooked.

Remove the pan from the heat, add the hard-boiled eggs and the parsley. Serve warm or at room temperature, preferably over a nice helping of white rice and beans.