

Feijoada (fey-*jwah*-duh) **Brazilian Black Bean Stew**

Serves 6-8

Traditional Feijoada usually contains hard to source ingredients, such as pig's ears, feet and tongue as well as salted beef. I've simplified the recipe with readily available ingredients. Serve the stew with white rice and sautéed greens and a glass of Dusted Valley's 2013 Malbec of course!

- 1 1/2 pound pork shoulder, cut into 2 inch cubes
- 3 tablespoons olive oil
- 2 teaspoons Savor, divided
- 3/4 pound Linguica or smoked pork sausage, cut into 1/2" slices
- 1 pound bulk mild Italian sausage
- 2 large onions, sliced
- 1 tablespoon chopped garlic, about 4 or 5 large cloves
- 8 cups of water, divided
- 1 pound of dry black beans, not soaked but rinsed
- 1 pound corned beef, rinsed well and cut into 2 inch cubes
- 1 smoked ham hock, about 1 1/2 pounds. Have butcher cut into half
- 3 bay leaves
- 1 14.5 ounce can of petite diced tomatoes

Toss the pork shoulder pieces with 1 teaspoon of the Savor and set aside.

In a large enameled Dutch oven heat the oil over medium high heat. Add the pork shoulder and cook until browned, about 5-6 minutes. Remove the pork from the pan and set aside.

Add the Linguica to the pot and cook until browned, about 2-3 minutes. Remove from the pan and add it to the pork.

Next in the same pan brown the bulk sausage breaking up into small pieces as it cooks. This will take about 6-7 minutes. At any time if the bottom of the pan is getting too dark reduce the heat to medium. Add the sausage to the pork and Linguica.

You will want about 3 tablespoons of fat left in the pan. If there is more than that, remove it. Add the onion and remaining 1 teaspoon of Savor. Cook until softened, stirring frequently, about 6 minutes. Add the garlic and cook for another 1 minute.

Add 1 cup of the water and scrape the bottom of the pan to release all of the browned pieces.

Add the browned meat and any accumulated juices, black beans, corned beef and ham hock back to the Dutch oven. Cover with the remaining water and add the bay leaves. The ingredients in the pot should be covered, if not add more water.

Bring to a boil and then reduce to a simmer. Cook covered, stirring occasionally, for about 1 1/2 hours, or until the beans are soft.

Add the tomatoes and simmer for another 2 hours uncovered, stirring occasionally or until the meat is falling apart tender. Add a little water if it starts to look like it needs more liquid.

I like to serve Feijoada in wide bowls with the rice and greens.