



Cuban Pork Hash aka Picadillo *(adapted from Saveur)*

2 tablespoons vegetable oil
1 - 4 inch stick cinnamon
1-1/2 cups chopped onion
1 green pepper, seeded and chopped
4 cloves garlic, minced
1-1/2 teaspoons ground cinnamon
1/8 teaspoon ground cloves
Salt and coarse ground black pepper
2 pounds ground pork
3/4 cup raisins
1 cup green pimiento stuffed olives, halved
1 - 28 ounce can crushed tomatoes
1/2 cup toasted slivered almonds
1 tablespoon red wine vinegar

Fresh limes

Heat oil in a large sauté pan over medium high. Add onion, green pepper and cinnamon stick and cook until vegetables are softened. Add garlic, cinnamon and cloves and season well with salt and pepper. Cook additional minute, stirring constantly. Add ground pork, and break it up using a potato masher or a fork. Cook until pork is no longer pink. Stir in raisins, olives and crushed tomatoes. Reduce heat to a simmer and cook uncovered until very thick - about 20 to 30 minutes. Stir in almonds and vinegar. Serve on rice or with tortillas. Garnish with fresh lime juice. Makes 6 to 8 servings.