

Pork Fricassee (Fricase De Puerco)



Preparation Time:

20 mins

Cooking Time:

40 mins

Total Time:

1 hr

Servings:

4

Ingredients

1 pound skinless boneless pork loin, cut into 1 1/2 x 1 1/2 pieces

2 medium potatoes, cut into 2-inch chunks

2 medium carrots, sliced

5 cloves garlic, sliced thinly

1 large onion, diced

1 large bell pepper, diced

1 celery rib, finely diced

1 teaspoon ground cumin

1 teaspoon ground oregano

1 teaspoon smoked paprika

1/2 teaspoon marjoram

1/2 teaspoon coriander

2 bay leaves

1 teaspoon sugar

1/4 cup raisins

1/4 cup pitted olives
1/2 cup white cooking wine
1/2 cup chicken stock, unsalted
1/4 cup tomato sauce
4 tablespoons olive oil

Directions

Add olive oil to a heavy bottom pan and bring to medium heat.

Add onions, bell pepper, celery, and garlic and sauté until the onions are translucent for about 6 minutes.

Deglaze the bottom of the pan by adding the wine and scraping the bottom to release any brown bits.

Add the pork chunks and stir until they start to lose their pink color.

Add all the spices and mix well, then add the potatoes and carrots and stir again to make sure the vegetables are well coated with the spices.

Add the chicken stock, tomato sauce, raisins, olives, and sugar; stir to combine.

Cover the pot and turn the heat to low, simmer for 20 minutes.

After 20 minutes, uncover the pot and cook an additional 20 minutes stirring occasionally to prevent sticking; and the sauce reduces and becomes creamy.

Serve over white rice with fried ripe plantains.

Enjoy!

Notes

Carrots and celery are not traditional vegetables in Cuban fricassee, but I like to add them, I think it sets my fricassee apart from others.

Anyways that's the way my mother made it.

If you do not have marjoram and coriander, you could substitute them for Badia's Complete Seasoning or Badia's Tropical Seasoning.

They are available in most Latin markets.