



## Feijoada (Classic Traditional Recipe)

### Directions

#### Ingredients

- 1/2 lb. pork ribs, salted
- 1/2 lb. pig's tail, salted
- 1/2 lb. pig's foot, salted
- 1/2 lb. pig's ear, salted
- 1/2 lb. pork loin, salted
- 1/2 lb. carne-do-sol (click here for instructions on how to make your own carne-do-sol)
- 1/2 lb. beef brisket
- 1/2 lb. Linguiça sausage, or other smoked sausage
- 1/2 lb. Linguiça sausage, spiced, or pepperoni
- 1/2 lb. Kielbasa sausage, or other garlic sausage
- 1 1/2 cups dried black beans
- 1 bunch cilantro
- 1 bunch green onions
- 5 bay leaves
- 1/2 cup cachaça
- 1 unpeeled orange, scrubbed and quartered

- 1 lb. (400 gr.) pork lard
- 1/2 lb. thick sliced smoked bacon, cubed
- 4 cloves garlic, chopped
- 1 medium onion, chopped Serves 6

The day before cooking the feijoada, place all the salted meats in a large pan, and cover with cold water. Refrigerate. Change the water every three hours, for minimum 24 hours. Drain thoroughly.

In a very large kettle or bean pot, place the beans, the meats and sausages, the cilantro and green onions tied together, the bay leaves, the cachaça, and the orange. Cover with cold water, bring to a boil over medium heat. Continue to cook over low heat. As each meat in turn becomes fully cooked and tender (test with a fork) remove from the kettle, let cool, cut into bit-size pieces, and reserve.

When the black beans are fully cooked and soft (about 1.5 – 2 hrs.), remove one cup of beans and cooking liquid, and blend until smooth in a blender. Return 1/2 cup of this mixture to the beans in the kettle to thicken the cooking liquid.

In a large frying pan heat the lard, and cook the bacon in it until browned and crispy. Remove the bacon cubes, and in the same lard, fry the garlic and onion until soft and transparent, but not browned. Remove from heat, then stir in the reserved 1/2 cup of the blended beans. Stir entire contents of frying pan plus the reserved meats and bacon, into the beans in the kettle. Let cook over low heat for 20 minutes for flavors to blend.

Serve, accompanied by Mineiro-style kale, thick slices of peeled oranges, white rice, farofa, and caipirinhas to drink.

Recipe courtesy of Português é Massa