



Rojões à Moda do Minho (Garlic Wine Marinated Roasted Pork Chunks)

Directions

Ingredients

- 800 g skinned pork leg, with fat
- 3.5 dl white Vinho Verde
- 3 tablespoon lard
- 4 garlic cloves
- 2 bay leaves
- 1 teaspoon paprika
- Salt and pepper
- 20 baked chestnuts
- 350 g de belouras or bolachos (blood and flour cakes)
- 350 g tripe stuffed with flour
- 100 g pork's liver
- 100 g boiled blood

Chop the pork's meat in 10 cm cubes, which are put to marinate for 2 hours in the wine, the crushed garlic, salt pepper and bay leaves. Bring to heat (preferably in an iron pot) and let stew in high heat until the wine from the marinade evaporates. Add the lard and in low heat, let the

meat stew until it is well seared. After that, add the paprika, previously dissolved in a bit of wine, to the sauce. Remove a bit of the fat in the pot, and fry the tripe, chopped in 3 to 5 cm pieces, and the 0.5 cm thick sliced belouras, as well as the slices of liver and boiled blood. As these ingredients get fried, add them to the meat, to keep them warm. Add the baked chestnuts, already peeled. Serve with fried potato cubes, lemon slices and parsley.

Recipe courtesy of MyRestaurant