

Truffle Shuffle

Tucker's Grandma's Portuguese Feijoada

Hearty and Delicious

Mise en Place

Cutting board
Knife
Large pot
Microplane
Medium mixing bowl

Strainer
Veg peeler
Wooden spoon
Slotted spoon
Plate with paper towel

**Tuck Tip: Serve this with
Portuguese sweet bread
Canola or vegetable oil
Olive oil
Black pepper**

Ingredients

* Please keep refrigerated before class *

Balinese Truffle Salt or kosher salt
12 ounces dry white kidney beans
10 ounces Portuguese linguica *
12 ounces pork loin *
2 ounces pork belly or bacon *
5 garlic cloves
1 each yellow onion
1 russet potato

1 medium carrot *
2 tablespoons pimenta moida (Portuguese pimento paste, hot or sweet)
1 teaspoon paprika
1 teaspoon cumin, ground
1 teaspoon coriander, ground
1 teaspoon black pepper, ground

1 bay leaf
2 tablespoons canola oil
2 tablespoons olive oil
¼ bunch parsley
1 ½ cups chicken stock *
1 ½ cups water
1 ounce Parmesan cheese *

*****Homework: Night Before the Class*****

1. **Night before class:** Add the dry beans into a mixing bowl and submerge completely in water. Let sit overnight until class.

Prep During Class

1. Set all the pork products on a plate lined with paper towels to dry and temper.
2. Dice the onion. Mince 5 cloves of garlic... or you can measure with your heart!
3. Lardon the bacon. Cut the pork loin into ½ inch chunks. Cut the linguica into rounds.
4. Strain the water out of the soaked beans.

How to Cook

1. Heat a large pot over medium heat. Once hot, add 2 ounces of canola oil and the lardons of bacon.
2. Once some of the fat has rendered, turn the heat to high and add in the pork loin and linguica. Season with salt and pepper.
3. Once browned, turn the heat off and remove the meat with a slotted spoon and set aside.
4. Return the pot to medium heat and add 2 tablespoons of olive oil. onion. Sweat the onion with a pinch of Balinese Truffle salt. Once softened, add the garlic and cook until fragrant.
5. Add the pimenta moida, cumin, coriander, and paprika. Cook for a minute or so while stirring to amp up the flavor. ("rust" the paste)

6. Add the meats back in and cook for 2 minutes to coat.
7. Pour the 1 ½ cup water and 1 ½ cup chicken stock into the pot along with the drained beans and bay leaf. Simmer on medium heat for 15 minutes.
8. While the pork and beans are cooking, peel and dice the potato and carrot.
9. Add diced potatoes and carrots, and cook for an additional 15 minutes. The stew will start to thicken due to the starch in the potatoes.
10. While the stew is simmering, grate the parmesan cheese and finely chop the parsley. Cheese is not traditionally added to this dish, but the Italian in me has a need to cheese everything.
11. Taste and season the stew as needed.
12. Once the meat is tender and the stew is jam packed with flavor, spoon yourself a hearty bowl, top with parsley and parmesan cheese. Bom appetite!