

# Picadillo

Serves 4-6 | 20 minutes prep + 45 minutes cook time

Originally from Spain, picadillo evolved to become an essential element of the cultural identity for Cubans, Mexicans, Filipinos, and other survivors of the former colonial empire. It's quick and relatively easy to make from everyday ingredients, but the complex, layered flavors make it feel a little extravagant.

While the picadillo in the Caribbean is different from what you might find in Manila, they all share a similar base of ground meat, most often beef, flavored with slowly cooked aromatics, typically a sofrito made with onion, peppers, and garlic. Most versions include tomatoes in some form, and raisins provide a sweet counterpoint to the salty and savory elements.

Our picadillo borrows from them all. We like the jalapeño heat from Mexico, the salty capers used by Cubans, and, in a nod to the original, the sherry-like rancio sec wine from the Pyrenees.

- 1 onion, chopped**
- 1 red bell pepper, chopped**
- 1 jalapeno, chopped**
- 1 teaspoon kosher-style sea salt**
- 3 tablespoons extra virgin olive oil**
- 2 cloves garlic, chopped**
- 1 lb ground beef**
- 2 tablespoons tomato paste**
- ½ can Bianco Dinapoli crushed tomatoes**
- 1 medium-large yellow potato, cut into ¼ inch pieces**
- 2 tablespoons capers, soaked and rinsed**
- ½ cup pimento-stuffed green olives, sliced**
- ¼ cup raisins or currants**
- ¼ cup golden raisins**
- 1 teaspoon dried Pantellerian oregano**
- ¼ teaspoon Burlap and Barrel cinnamon**
- ¼ teaspoon Burlap and Barrel smoked pimenton**
- ½ cup Le Demon de Midi rancio sec wine (or fino sherry)**

**Step 1** In a Dutch oven or large skillet, cook the onion and peppers in the olive oil and salt until very soft, about 15 minutes. Add the garlic and cook for another minute or two.

**Step 2** Move the vegetables to the edges of the skillet and add the ground beef, pressing it down to fill the center of the pan. Cook undisturbed for about 5 minutes or until nicely browned, then break it up with a spatula.

**Step 3** Clear a spot in the skillet and add the tomato paste. Let it cook undisturbed for about 2 minutes or until it's beginning to darken. Stir into the beef mixture.

**Step 4** Add the tomatoes, potato, capers, olives, raisins, oregano, cinnamon, pimenton, and wine. Reduce heat and simmer for 15-20 minutes or until the potato is tender. Taste and add salt if needed. Serve with rice, over pasta, on buns, or as a taco filling.