



Picadillo

Recipe courtesy of Sheilah Kaufman, Simply Irresistible: Easy, Elegant, Fearless, Fussless Cooking

Serves 6 to 8

This is a Spanish empanada filling with a variety of tastes and textures that can be used for tacos, stuffed green peppers, wrapped in lettuce leaves or just served over rice or noodles as a main course.

3 tablespoons olive oil, divided
2 pounds ground beef
1 cup chopped onions
1 – 2 cloves garlic, finely chopped
3 tomatoes, peeled, seeded, and coarsely chopped
2 cooking apples, rinsed, dried, peeled, cored, and chopped
1 (4-ounce) can chopped green chilies, drained, or 1 to 2 fresh jalapeños, seeded and chopped
2/3 cup golden raisins
10 pimento-stuffed green olives, quartered
1/2 teaspoon ground cinnamon
1/8 teaspoon ground cloves
Freshly ground black pepper
Kosher salt
1/2 cup blanched slivered almonds

Heat 2 tablespoons oil in a large heavy skillet over high heat. Add the ground beef and cook, stirring continually, breaking up any lumps. When no sign of pink shows in the meat, add the onions and garlic, stirring well. Reduce the heat to medium and cook for another 4 minutes.

Stir in the tomatoes, apples, chilies, raisins, olives, cinnamon, and cloves. Season with salt and pepper. Simmer, uncovered, over medium-low heat until the tomatoes and apples are soft, and the flavors have melded, 15 to 30 minutes, stirring occasionally.

In a small skillet, heat the remaining 1 tablespoon oil over medium heat, tipping the skillet to make sure the bottom of the pan is evenly coated. Add the almonds and cook them until golden brown, about 2 minutes. Be careful not to let them burn.

Drain the almonds well and add them to the skillet with the meat mixture a few minutes before serving.