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**TEST KITCHEN**

  
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## Cuban-Style Picadillo

SERVES 6

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*You can omit raisins and substitute 2 tablespoons of brown sugar added with the broth in step 2. Picadillo is traditionally served with rice and black beans. Top with chopped parsley, toasted almonds, and chopped hard-cooked egg.*

- 1 pound 85 percent lean ground beef**
- 1 pound ground pork**
- 2 tablespoons water**
- ½ teaspoon baking soda**
- Salt and pepper**
- 1 green bell pepper, stemmed, seeded, and cut into 2-inch pieces**
- 1 onion, halved and cut into 2-inch pieces**
- 2 tablespoons vegetable oil**
- 1 tablespoon dried oregano**
- 1 tablespoon ground cumin**
- ½ teaspoon ground cinnamon**
- 6 garlic cloves, minced**
- 1 (14.5-ounce) can whole tomatoes, drained and chopped coarse**
- ¾ cup dry white wine**
- ½ cup beef broth**
- ½ cup raisins**
- 3 bay leaves**
- ½ cup pimento-stuffed green olives, chopped coarse**
- 2 tablespoons capers, rinsed**
- 1 tablespoon red wine vinegar, plus extra for seasoning**

**1.** Toss beef and pork with water, baking soda, ½ teaspoon salt, and ¼ teaspoon pepper in bowl until thoroughly combined. Set aside for 20 minutes. Meanwhile, pulse bell pepper and onion in food processor until chopped into ¼-inch pieces, about 12 pulses.

**2.** Heat oil in large Dutch oven over medium-high heat until shimmering. Add bell pepper and onion, oregano, cumin, cinnamon, and ¼ teaspoon salt; cook, stirring frequently, until vegetables are beginning to brown, 6 to 8 minutes. Add garlic and cook until fragrant, about 30 seconds. Add tomatoes and wine and cook, scraping up any browned bits, until pot is almost dry, 3 to 5 minutes. Stir in broth, raisins, and bay leaves and bring to simmer.

**3.** Reduce heat to medium-low, add meat mixture in 2-inch chunks to pot, and bring to gentle simmer. Cover and cook, stirring with 2 forks to break meat into ¼- to ½-inch pieces, until meat is cooked through, about 10 minutes.

**4.** Discard bay leaves. Stir in olives and capers. Increase heat to medium-high and cook, stirring occasionally, until sauce is thickened, about 5 minutes. Stir in vinegar. Season with salt, pepper, and extra vinegar to taste. Serve.

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