

RIBS, SAUSAGE AND PORK LOIN WITH HOMINY CORN THE WAY CHEF GIL



Ingredients:

200 g hominy corn left in water for 30 minutes or white beans left in water overnight

2 tbsp olive oil

1 chopped onion

2 cloves garlic, minced

300 g sliced fresh pork sausage

1 kg of pork rib cut between bones

100 g medium diced bacon

200 g smoked pork loin cut into large pieces

½ seedless red bell pepper and white portion cut into small cubes

½ seedless yellow pepper and white portion cut into small cubes

1 tsp cumin

3 dry bay leaves

2 tbsp double concentrated tomato paste

1 slices carrot

4 skinless Italian tomatoes and diced seeds

1 coarsely chopped seedless red pepper

1 tbsp chopped parsley

1 tbsp chopped green onions

Salt to taste

Black pepper to taste

Spicy paprika to taste
500 ml meat stock
Pumpkin sliced
Sugar cane molasses to taste

Preparation:

1. Season the rib with salt, pepper and paprika to taste.
2. Heat an oven-safe pan over high heat with olive oil.
3. Add the rib and fry on all sides. Reserve.
4. Add bacon and sausage and brown.
5. Add loin and brown.
6. Brown the meat on all sides for about 2 to 4 minutes each side.
7. Add cumin, red pepper and mix well.
8. Add onion and garlic and cook until golden brown.
9. Add the peppers and fry.
10. Add the carrot, the double concentrated tomato paste and mix well and add the hominy corn.
11. Adjust the flavor with salt and pepper and add the bay leaf.
12. Cover the mixture with meat stock and cover the pan.
13. Put the heat from low to medium and leave it for about 40 to 60 minutes or until the meat and hominy corn are tender or take to the preheated oven at 170° C.
14. After cooking time, season with parsley and green onions.
15. Remove from heat or oven and serve immediately with roasted pumpkin and molasses prepared according to recipe found in side dishes.