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Feijoada

Ingredients

48 oz. dried black beans
2 lb. carne seca (you can use a good pice of South African biltong or beef jerky – not the snack variety)
2 lb. sweet sausages
2 lb. spare ribs
3 fl oz. oil
1 onion, chopped
2 cloves garlic
minced
1 dried red chili
handful parsley
1 bay leaf
salt & pepper to taste

Preparation

1. Soak the beans and carne seca overnight in water (separately)
2. Cover the beans in water and bring to boil, reduce the heat
3. Cut the meat and sausage into bite sized pieces and section the ribs
4. add the meat and herbs to the beans, season and simmer over a medium heat for 2 hours, stir occasionally and replenish any evaporated water
5. Heat the oil in a pan and sauté the onion and garlic until brown
6. scoop out 2 ladles of beans and blend till smooth, add this to the onion and garlic and sauté
7. add this bean mash to the pot of beans, this will thicken the stew, continue simmering for another hour
8. Serve with rice and enjoy.

Cooks Note