

Pork Picadillo

<http://unihomemaker.com/2013/04/11/pork-picadillo/>

Ingredients:

- 1 1/2 pounds of pork butt, ground
- olive oil for cooking
- 1 onion, sliced
- 3 cloves of garlic, finely chopped
- salt and pepper to season
- 1 teaspoon of ground cinnamon
- 1 teaspoon of ground cumin
- 1 teaspoon of ground coriander
- 1 teaspoon of ancho chili powder
- 1/2 teaspoon of dried thyme
- 1/2 teaspoon of dried oregano
- 1/2 cup of raisins (I used golden raisins)
- 1/2 cup of white wine (I used a Sauvignon Blanc)
- 1 (14.5 ounce) can of petite cut diced tomatoes with jalapenos
- fresh cilantro, chopped for garnish

Preparation:

In a medium size Dutch oven over medium high heat crumble and lightly brown pork with olive oil. Once cooked, use a slotted spoon to transfer meat into a bowl. Set aside. Remove any grease left in the pot.

Lower heat to medium and drizzle in olive oil. Add onion and garlic. Cook until softened and then season with salt and pepper. Add ground cinnamon, cumin, coriander, ancho chili powder, dried thyme, oregano, cooked meat and raisins. Stir to combine. Pour in white wine and let it bubble and reduce, about 1 minute. Stir in diced tomatoes and their juices. Let it come to a bubble and reduce heat to low. Cover and simmer for 15-20 minutes. Stir occasionally and check for seasoning. Serve this over rice and garnish with chopped cilantro.