



SPOTLIGHT RECIPE

FEIJOADA (BRAZILIAN BLACK BEAN STEW)

- In a large heavy-bottom saucepan over medium heat, add the oil. When the oil is hot, add the onions and garlic. Crush the bay leaves and add to the pan. Season with the salt and pepper. Sauté for 5 minutes.
- Add the sausage. Continue to cook for 4 minutes. Add the ribs, beans and water.
- Bring the liquid to a boil, reduce the heat to medium-low and simmer until the beans are tender, about 2 1/2 hours. Add water as necessary to keep the beans covered. Using the back of a ladle, mash 1/4 of the beans. Reseason with salt and pepper, if needed.
- To serve, spoon some of the greens and rice onto each plate. Spoon the feijoada over the rice.

Ingredients

Servings: 8 to 10

- 2 tablespoons olive oil
- 2 cups onions, chopped
- 2 tablespoons garlic, chopped
- 2 bay leaves
- Salt
- Black pepper, freshly ground
- 1 pound chouriço sausage, sliced 1/4-inch thick
- 1 pound baby back spareribs, cut into individual ribs
- 1 pound black beans
- 10 cups water
- 4 cups collards or kale, sautéed in olive oil
- 4 cups cooked white rice