

## **SPICY PORK STEW with SALSA ROJA**

**Serves 6 to 8**

2 kg pork butt-roast or shoulder, with any bones and excess fat removed (meat should not be too lean and should contain some fat, but not large chunks of fat)

1 jar of CHEZWaWa small-batch Salsa Roja \*\*

2 tablespoons of capers

1 large can (+/- 250gr) pitted ripe black olives, drained (left whole or chopped, your choice)

2 tablespoons of oregano

3 teaspoons of salt

1 teaspoon of pepper

1 tablespoon of vinegar (apple cider or normal)

3 tablespoons of maizena (corn starch)

Cut pork meat into cubes of 2 to 3 cm wide. Place into a large pot and add enough water to cover the meat. Bring to a boil then lower heat, cover and simmer until meat is tender (about 1 hour). Stir every now and then and skim off excess fat from the top of the water. When done there should be little liquid left and meat should be tender but not brown/burnt.

Add Salsa Roja to the pot, plus all the other ingredients (capers etc). Simmer uncovered, stirring occasionally, until the sauce thickens, about 30 minutes. Adjust salt and pepper to taste.

Serve over rice, or can also be used as a taco filling for corn tortillas \*\*.

Can top with any or all of the following: fresh cilantro, sour cream, diced tomatoes, squeeze of fresh lime, avocado slices.

\*\* *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*