Feijoada – black bean stew, with pork and chorizo

> This version of a traditional Brazilian black bean and pork stew, uses a little extra dry spices to compensate for the lack of smoked and more intensely flavoured meats.



Ingredients

- **Pork belly** 400–500gm, cubed
- **Black beans** in brine x3 390gm cans, drained (*substitute 1 can for Black beans in chilli sauce*)
- **Chorizo** x3 sausages
- **Apple cider vinegar** x4 Tbs
- **Beef stock pot** 28gm with 1L of water (*or 1 litre of beef stock*)
- **Onion** x1 large, diced

- **Garlic** x4 large cloves, peeled flattened
- **Bay leaves** x2

Dry spices

- **Smoked paprika** x1 Tbs
- **Cumin** x1 tsp
- **Coriander**, ground x1 tsp
- **Chilli** x1 tsp (*ancho, chipotle*)
- **Salt** and **pepper** to season
- **Flour** x1 Tbs (*enough to lightly coat the pork belly*)

To serve

- **Parsley** fresh 1/2 cup
- **Coriander** fresh 1/2 cup

Preparation

1. Coat **pork belly** with **dry spices** and **flour**, season with **salt and pepper** and set aside.
2. Add the **onion**, **garlic**, **bay leaves**, **chorizo**, **beef stock pot**, **apple cider vinegar** and **water** to slow cooker. Set slow cooker on low for 6hrs.
3. Heat oil in large pan and sear **pork belly**.
4. Add **pork belly** and **black beans** to slow cooker.
5. If the stew is is too thin at the end of 6 hours, remove the meat and bean and use a high heat to reduce the liquor.
6. Just before serving, remove the **chorizo**, slice and return. Add **parsley** and **coriander**, season to taste.
7. Serve with rice



Serves 4–6

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