

Rojões

(Seasoned fried pork meat)

Ingredients:

2 ½ cups	white wine
1,5 kg	pork leg cut into small cubes
5	garlic cloves, chopped
2 tbsp	ground cumin
2 tbsp	paprika
2 tbsp	pork lard
2	bay leaves
	salt to taste
	black pepper to taste

Method:

1. Cut the meat into cubes. In a bowl, marinate the meat with the rest of the ingredients (mix ingredients well and leave overnight - for about 9-10 hours).
2. Once the marinade ready, heat the pork lard in a large saucepan. Remove the meat cubes from the marinade and fry them on the lard in high heat for about 15 minutes.
3. When the meat has a golden colour, add the marinade along with the bay leaves. Turn the heat to low and let simmer until the meat is tender (30-45 minutes).
4. Serve while hot sprinkled with chopped parsley.
This recipe goes well with fried potato cubes, mashed potatoes or white rice.

Note: Rojões is one of the most traditional dishes in the Northern Portuguese cuisine. They are a combination between fried pork meat and pork rinds.

