

Brazilian Feijoada

Serves 6 to 8 · 3 hr (plus overnight soaking) · Black beans, pork and Saturday lunch



Photo: Feijoada in a clay pot: Melsj, CC BY-SA 4.0 (https://commons.wikimedia.org/wiki/File:Feijoada_%C3%A0_brasileira_1.jpg)

Ingredients

- 1 lb (450 g) dried black beans, soaked overnight
- 8 oz (225 g) carne seca or corned beef, soaked to remove salt (optional)
- 1 lb (450 g) pork spare ribs, cut into single ribs
- 8 oz (225 g) thick-cut bacon or slab bacon, diced
- 12 oz (340 g) smoked sausage such as linguiça, sliced
- 1 lb (450 g) pork shoulder, cubed
- 2 onions, chopped, and 6 garlic cloves, minced
- 3 bay leaves
- Salt and black pepper
- To serve: white rice, sautéed collard greens, farofa, orange slices, hot sauce

Method

- 1 If using carne seca, soak it overnight in several changes of water, then cut into chunks.
- 2 Drain the beans and put them in a large pot with the bay leaves, the carne seca and 3 quarts (2.8 liters) of water. Simmer 1 hour.
- 3 Meanwhile, brown the bacon in a skillet until crisp. Remove, then brown the ribs, pork shoulder and sausage in batches in the bacon fat. Add all the meats to the beans.
- 4 In the same skillet, cook the onions until golden, add the garlic for 1 minute, then stir a ladle of beans into the pan and mash them. Return this to the pot.
- 5 Simmer 1 1/2 to 2 hours more, uncovered, stirring often, until the beans are creamy and the meats are tender. Add water if it gets too thick.
- 6 Season with salt and pepper. Serve with rice, greens, farofa and orange slices.

More on this dish, its history and the full photo credits: <https://intercontinentalchef.com/brazilian-feijoada/>