

# Braised Porkcheeks

## Bochechas de porco

### Ingredients

(Serves 4)

For the Cod preparation:

- 1 kg of pork cheeks
- 1 large onion, chopped
- 4 garlic clove, chopped
- 1 cup of tomate sauce (around 200 ml)
- Olive oil (virgin)
- 400 ml of red wine
- Salt, to taste
- Pepper, to taste
- 4 teaspoons of sweet bell pepper powder, or Paprika
- 2 teaspoons of cumin
- 2 dry bayleafs



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### Instructions:

- In a tray season the pork cheeks with salt and pepper
- Cover the bottom of the pan with olive oil let it heat up, and gently fry the pork cheeks on both sides
- In the meanwhile, slice the onions in thin rings and chop the garlicks
- When the cheeks are brown on both sides add the onions and garlic and the cummin, sweet bell pepper powder and bayleaf. Fry until the onions start to soften.
- Add the tomato pulp. The wine. Season with a litle more salt. Cover and let it cook for one hour and a half with the lid on.
- When they are soft. Remove them, taste the sauce. If it is to watery let it reduce without a lid.

Add the cheeks again. And reserve until service



Thank you for coming to our class! We would be much appreciated if you could take some time and give us a review of your experience. Obrigado Compadre!

*José & João*