

Puerto Rican Beef Stew

2 lbs beef top round cut in 1" chunks
1 green pepper, seeded
4 sweet chili peppers (I used hot peppers from my garden)
2 onions peeled
4 cloves garlic (I used 2 Tbsp of pre-minced garlic)
6 cilantro sprigs (I used about 15, but I love cilantro)
1 TB vinegar or fresh lime juice
½ tsp dried oregano (I used 1 Tbsp basil)
½ cup tomato sauce (I used 1 cup pre-made Marinara sauce)
2 bay leaves (didn't have any)
1 Tbsp salt
½ lb carrots cut in 1/2" pieces
1 can peas
½ lb potatoes, cubed (I used 2 cans precooked small potatoes)
12 olives, pimiento stuffed
1 Tbsp capers
½ cup seeded raisins- optional (I used 1/2 cup dried cranberries)
½ tsp salt

1. Brown Meat in 1 Tbsp oil in big Dutch oven. Cover meat with water plus an inch (I used 2" water over meat)
2. Add green pepper, sweet chilis, onions, garlic, cilantro, vinegar, oregano, tomato sauce, bay leaves and salt. Add to meat, bring to boil, reduce heat to low and simmer for 1 hour.
3. Add carrots. Drain liquid from peas into kettle and reserve peas for last. Bring rapidly to boil, cover and cook til meat is fork tender.
4. Add potatoes, olives, capers, raisins, salt. Keep cooking til done.
5. Add reserve peas and mix. Taste and adjust seasoning. Uncover and boil to thicken sauce to taste.