

Chef John39s Brazilian Feijoada

Oscar · 29/09/2024



Prep Time

8 hrs

Dificult

Medium

Servings

13 hrs 15 mins

Description

Feijoada is a national Brazilian black bean stew My feijoada recipe uses a variety of smoked meats and is topped with an orange bread crumb mixture Serve with white rice and greens to complete this traditional meal

Ingredients

- - 1 pound dry black beans - 2 quarts water
- plus more as needed - 3 ounces dried beef
- chopped - 1 bay leaf - 2 smoked pork chops - bones removed and reserved
- meat cut into large chunks
- divided - 4 ounces bacon
- coarsely chopped - 12 ounces linguica sausage
- cut into large chunks - 2 (4 ounce) links Italian sausage - 1 onion
- chopped - 6 cloves garlic
- minced - 1 teaspoon ground cumin - ½ teaspoon ground coriander - 1 pinch cayenne pepper
- or to taste - salt and ground black pepper to taste - 1 tablespoon chopped Italian parsley - 1 tablespoon olive oil - ½ cup dry bread crumbs - 2 tablespoons chopped Italian parsley - 2 teaspoons grated orange zest

Instructions

1. Make the stew: Place black beans into a large bowl
2. cover with water
3. and soak for 8 hours
4. or overnight. Drain beans. Place drained beans into a heavy pot with 2 quarts water. Bring to a simmer over medium-high heat. Reduce the heat to low and simmer until beans are cooked but very firm
5. 1 1/2 to 2 hours. Stir chopped dried beef into the pot. Add bay leaf and pork chop bones
6. stir and simmer over low heat for another 2 hours. Meanwhile
7. cook bacon in a large
8. dry skillet over medium heat until not quite crisp. Add linguica and Italian sausage links; cook
9. stirring often
10. until meats are brown
11. about 10 minutes. Remove meats
12. reserving accumulated fat in the skillet. Slice Italian sausage into chunks. Brown onion and garlic in the reserved drippings in the skillet over medium heat until onion is translucent and soft
13. stirring to deglaze the pan
14. about 5 minutes. Season with cumin
15. coriander
16. cayenne pepper
17. salt
18. and black pepper. Add parsley; cook and stir until wilted
19. about 2 minutes. Stir onion-spice mixture into the pot with the beans. Add bacon
20. both sausages
21. and pork chop meat. Pour in enough water so meats are just covered with liquid. Increase the heat to medium-high and bring to a simmer. Reduce the heat to medium-low and cook
22. uncovered
23. until beans are very soft and liquid begins to thicken
24. about 1 hour
25. stirring occasionally. If beans begin to look dry
26. add more water. Meanwhile
27. make the bread crumbs: Heat olive oil in a skillet. Add bread crumbs and cook and stir until toasted. Stir in Italian parsley and orange zest. When beans are cooked
28. discard bones. Ladle stew into bowls and top with the toasted bread crumbs.