

ROPA VIEJA

PAIRED WITH COPIA VINEYARDS 2021 THE MATADOR

Ingredients:

- 2 pounds Chuck or Brisket, ask your butcher to cut it taller than wider so you get long strands of beef along the grain
- 3 Tbsp Avocado Oil
- 1 large Yellow Onion, thinly sliced
- 3 Bell Peppers (Yellow, Red or Orange), de-seeded and thinly sliced
- 1 Poblano Pepper, de-seeded and thinly sliced
- 4 Garlic Cloves, minced
- 2 tsp Dried Oregano
- 2 tsp Ground Cumin
- 2 tsp Sweet Paprika
- 1 tsp Smoked Paprika
- 1/8 tsp Ground Allspice
- 1/8 tsp Ground Cloves

- 1 1/2 cups Dry White Wine
- 4 oz Tomato Paste
- 1 cup Chicken Broth
- 1, 16 oz Can Crushed Tomatoes
- 2 Bay Leaves
- 1 large Carrot, cut in half
- 1 large Celery Stalk, cut in half
- 1 cup Green Olives, drained

To Serve: Small Tortillas (corn or flour, whatever you prefer)
Queso Fresco

To Garnish: Italian Parsley, leaves only

Combine all of the dried spices (Oregano through Cloves) in a small bowl and set aside.

Pat the beef dry with a paper towel, then season generously with salt and pepper. In a large dutch oven or deep non-stick pan with a lid, heat the avocado oil until shimmering. Sear the beef until nicely browned on all sides, then remove from pan and set aside on a plate. Do not wipe out the pan.

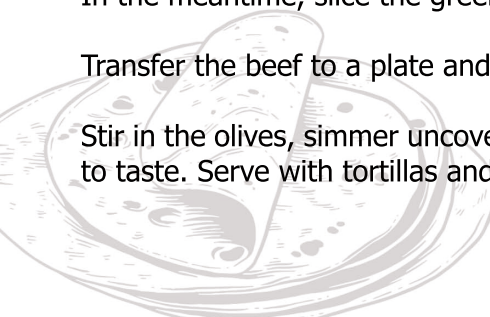
Place the pan over medium high heat and add the onion and a 1/2 tsp of salt. Sauté until the onion begins to caramelize. Add the bell and poblano peppers, stir to incorporate, sauté for a few minutes then add the minced garlic. Sauté for 30 seconds then stir in the dried spice mixture. Keep stirring until the onions and peppers are coated, then add a 1/4 cup of the wine to deglaze the pan. Scrape any bits off the bottom if there are any. Stir in the tomato paste and sauté for one more minute, then add the rest of the white wine. Drop heat to medium and simmer for about 5 minutes. Stir in chicken broth, crushed tomatoes, 1 tsp of salt and bay leaves, simmer for another 5 minutes.

Return the beef to the pot along with the pieces of carrots and celery. Bring to a boil, reduce the heat to low, cover and simmer for 3-4 hours or until the beef is fork tender and falls apart easily. Discard the celery, carrots and bay leaves.

In the meantime, slice the green olives and set aside. Pick the leaves off half a bunch of parsley and set aside.

Transfer the beef to a plate and shred it. Return the shredded beef to the pot.

Stir in the olives, simmer uncovered to thicken the sauce for 30 minutes. Stir in the parsley and add salt and pepper to taste. Serve with tortillas and crumbled queso fresco.



Recipe by Kendall Mousley