

PICADILLO PERFECTO

from [Chef Pepín](#)

Ingredients:

1 lb. lean ground beef
3 cloves garlic, minced
1/8 tsp. ground cumin
1 tsp. salt
1/8 tsp. pepper
3/4 cup diced red bell peppers
1 cup finely chopped onions
8 oz. tomato sauce
1/2 cup beef broth
1/2 cup pimiento stuffed olives
1 cup raisins

Procedure:

Cook ground beef at medium heat until well done. Make sure that meat is dry before adding ingredients. Add garlic, cumin, salt, pepper and mix well. Add bell peppers and chopped onions. Cook about 5 minutes until onions are crystal-clear. Add tomato sauce, beef broth, stuffed olives and raisins. Stir well. Reduce heat to low and cook for 20 minutes. Any unused portion can be refrigerated or frozen for future use.