

Carne de Porco à Alentejana (Portuguese Pork with Clams)



This is a traditional Portuguese pork and clam stew from the Alentejo region (south-central Portugal).

Ingredients

- Pork loin cut into cubes (about 2-3 lbs)
- White wine (1/2 cup)
- Garlic cloves (3 sliced)
- Salt and pepper
- Olive oil
- Clams (fresh in shells – about 24)
- 2 lbs. shrimp (at least medium size)
- 1/2 cup white wine
- Parsley
- 1 brown gravy package
- Bay leaf
- Tomato paste
- 8 potatoes (cut into cubes)
- Options: you can add chicken (cubed) and sausage, such as chorizo or linguica

Directions

1. Cut pork loin into cubes. Marinate overnight in white wine, salt, pepper, and garlic slices.
2. In small pan, cover the bottom with olive oil.
3. Place the meat and cook until browned.
4. Add clams, shrimp, white wine, parsley, bay leaf, tomato paste, and brown gravy package.
5. Cook over low heat over covered pan (make sure to stir frequently so that the meat does not stick to pan).
6. While meat is cooking, fry potatoes.
7. Place them on the side of a Pyrex dish until meat is ready.
8. When meat is ready, pour on top of the potatoes.
9. Cook in oven for about 45 minutes.