

GRASS RUN FARMS OUTSIDE SKIRT ROPA VIEJA

Served with long grain rice and beans or fried plantains

4 servings

Credit - Chef Sean Leone

INGREDIENTS

Ropa Vieja

1 3/4 lbs.	Grass Run Farms Outside Skirt
	kosher salt and cracked black pepper
2 T.	smoked paprika
4-5 T.	avocado oil
1	large yellow onion, medium julienne
1	red, yellow, and/or orange bell pepper, stemmed, seeded, medium julienne
8 cloves	garlic, minced
2 1/2 T.	tomato paste
1 T.	ground cumin
1 bunch	fresh oregano
1 T.	dried oregano
1/2 tsp.	ground allspice
1 cup	dry white wine
1	14-oz. can peeled whole tomatoes in juices, crushed
1 cup	beef broth or chicken stock, plus more if needed
2	bay leaves
1	carrot, peeled, large dice
1	celery stalk, large dice
1 bunch	cilantro, chopped (leaves only)
	cooked rice, pinto or black beans, or fried plantains for serving

Ropa Vieja

1. Preheat the oven to 350°F. Cut the skirt steak into large pieces that will fit on the bottom of a large oven-safe pot. Work in 2 batches.
2. Season with salt, pepper, and smoked paprika.
3. Heat oil in the pot over medium-high heat. Working in batches, add the steak and cook, turning, until browned on both sides. Transfer to a plate and set aside.
4. Add onion and bell peppers to the pot. Cook, stirring and scraping up browned bits, until the onion and peppers are tender, about 8 minutes. Add garlic and cook for 1 minute longer. Lower the heat and add more oil if needed to prevent burning.
5. Stir in tomato paste, cumin, oregano, and allspice. Cook, stirring and scraping the bottom of the pot.
6. Add white wine and bring to a simmer, scraping up any browned bits.
7. Boil until the alcohol has cooked off, about 2 minutes, then add canned tomatoes and stock.
8. Return the beef to the pot, nestling it under the onions and pepper mixture.



9. Add bay leaves, carrots, and celery. Add more stock if needed, just enough to cover all the ingredients.
10. Cover the pot and transfer to the oven. Cook until beef is tender, about 1 1/2 hours.
11. Remove the bay leaves, carrot, and celery from the pot and discard.
12. Remove the beef and, using 2 forks, pull apart into very thin, long shreds. Return the beef to the pot, stirring it with the vegetables and cooking liquid.
13. Return the pot to medium heat and simmer until the juices have reduced just enough to coat the beef in a glaze.
14. Season with salt and pepper. Stir in cilantro, then serve with rice and beans or fried plantains.