



PORK AND PEPPERS IN WINE TOMATO SAUCE

Ingredients:

- 1 kilo pork shank, cut in 1 1/2" cubes
- 1 orange pepper, sliced into thin strips
- 1 yellow pepper, sliced into thin strips
- 4 roma tomatoes, seeds removed and chopped
- 1/3 cup dry white wine
- dash of cayenne pepper
- salt
- pepper
- vegetable oil

Preparation

1. Coat the bottom of a large frying pan with oil and place in medium-high heat. Put the pork and sprinkle with salt and pepper, brown in 2 batches and transfer on a plate.
2. Lower the heat to medium and saute the orange and yellow peppers in the same pan for a few minutes until they start to pick up the brown bits. Don't overcook the peppers. Put in a small plate for later use.
3. Pour white wine on the pan and let it simmer until it is reduced to half, and scrape off the brown bits while simmering. Add the chopped tomatoes and wait for them to soften. When the skin begins to peel off, press the tomato pieces against the pan to create a paste. Add 1/8 tsp salt and a dash of cayenne pepper.
4. Mix in the pork meat. Cover and simmer for 5 minutes and turn off the heat. Add the peppers and serve with steamed rice.

Variation: You can definitely replace pork with chicken tenders if you like.

Happy Cooking!

*This is an original recipe brought to you by **Gourmeted.com**, posted on May 11, 2009. If you have questions, please contact us at gourmeted@gmail.com.*