

Olive Oraganesa

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 6

1 can (28 ounces) Italian plum tomatoes
1 1/2 pounds pork shoulder, cut into one inch cubes
3 tablespoons olive or vegetable oil
1 cup onion, chopped
1 clove garlic, crushed
1/2 cup white wine
1 cup green pepper, cut into strips
3/4 cup pimiento stuffed green olives, sliced
salt (to taste)
pepper (to taste)
2 tablespoons cornstarch
1 egg, hardcooked and chopped (for garnish)
yellow or saffron rice

Drain the tomatoes, reserve the juice.

Cut some tomatoes into small pieces. Measure the juice and add water to make 1-1/2 cups

In a skillet, brown the pork in oil. Remove from the pan. Add the onion and garlic. Saute' until tender. Return the meat to the skillet. Add the tomatoes, tomato liquid, and wine. Cover and simmer for 40 to 60 minutes or until the pork is tender, stirring occasionally.

Add the green pepper strips, olives, salt and pepper. Cover and cook for 5 to 10 minutes.

In a bowl, blend the cornstarch with 1/4 cup of water. Add to the skillet. Cook for 1 to 2 minutes stirring constantly.

Serve over rice and garnish with chopped egg.

Per Serving (excluding unknown items): 244 Calories; 15g Fat (60.8% calories from fat); 15g Protein; 7g Carbohydrate; 1g Dietary Fiber; 60mg Cholesterol; 59mg Sodium. Exchanges: (Grain(Starch); 2 Lean Meat; 1 Vegetable; 2 Fat.