

# Locro

## Argentinian Stew

Locro is a traditional Argentinian stew made with a variety of meats, root vegetables, and hominy. It's a hearty and flavorful dish, perfect for cold weather and often enjoyed during national celebrations.

**PREP TIME:** 30 minutes

**COOK TIME:** 2 hours

1 1/2 lbs pork ribs  
1 lb pancetta  
1 lb flank steak  
1 lb beef short ribs, cut between bones  
5 sausage links (Spanish chorizo)  
3 quarts water  
6 sliced carrots  
1 1/2 lbs butternut squash, cubed

1 peeled potato, cubed  
2 red bell peppers, chopped  
1 T paprika  
3 cans white hominy, rinsed  
2 cans white beans, rinsed  
1 T salt  
1 T black pepper  
1 T Kentucky Bourbon tea

**IN A LARGE POT**, add the pork ribs, pancetta, flank steak, and beef short ribs.

**COVER WITH WATER** and bring to a boil.

**REDUCE HEAT** and simmer for about 1 hour, skimming off any foam.

**ADD THE SLICED** carrots, butternut squash, potato, and red bell peppers.

**STIR IN THE PAPRIKA**, salt, black pepper, and Kentucky Bourbon tea.

**SIMMER FOR ANOTHER** 30 minutes, or until the vegetables are tender.

**ADD THE HOMINY** and white beans and cook for an additional 15 minutes.

**ADJUST SEASONING** to taste before serving.