

PICADILLO

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| 1 | 2 pounds ground round | | Freshly ground pepper |
| | 1 tablespoon oil | 1 | 1 1/2 cups golden raisins,
soaked until plump |
| 2 | 3 cloves of garlic, minced | 1/4 | 1/2 cup sliced pimento-stuffed
olives |
| 1 | 2 large onions, chopped | 1 | 2 green peppers, seeded and
chopped |
| 1/2 | 1 cup tomato sauce | | |
| 3/4 | 1 1/4 cups red wine | | |
| | 1/8 teaspoon oregano | | |
| | Salt | | |

Brown the beef in oil for 3 to 5 minutes. Add the garlic, onions, tomato sauce, wine, oregano, salt, and pepper. Simmer for 15 minutes. Drain the raisins. Add the raisins, olives, and green pepper to the beef. Simmer an additional 5 minutes. Serve on a bed of rice.