

Meat party dish

A typical party dish at Canarian *romerías* (religious processions) and *verbenas* (festivals) where the wafting aroma of this *carne de cochino adobada* or marinated pork opens the appetite and forms a fundamental part of a collection of authentic tastes.

Preparation:

Cut the meat into pieces and place on an *hondilla* tray, sprinkling with dried thyme and oregano.

Prepare a marinade in a mortar, with the garlic, salt, paprika, wine, vinegar and oil, mixing well. Marinate the meat in this *adobo* for a little while. If you can leave it for between two and four hours, all the better.

Then, fry the meat and away you go.

Note...

Carne de fiesta can be served dry, that is, just fried or with a little sauce, remaining from the *adobo* marinade (thinned slightly with a little more wine). Bring to the boil after heating in a frying pan.



Ingredients:

One kilo of carne de cochino (pork).

Half dozen cloves of garlic.

Coarse salt.

A couple of spoonfuls of paprika.

A pinch of hot red pepper.

One glass of strong white wine.

2 spoonfuls of vinegar.

One tumbler of oil.

Thyme.

Oregano.