**Muckalica for 4 -6 persons**

*(A Farmhouse fricassee of pork fillets, onion, tomato, and piquant red chilli peppers)*

*As someone who appreciates the finer things in life, like fabulous food and superior service, I’m delighted to introduce you to somewhere deliciously different...*

*Muckalica is a mouth-watering stew freshly prepared and also provides a tantalising alternative for the calorie-counting connoisseur.*

**Ingredients**

One large onion (two smaller) one tea spoon of salt and pepper

1 kg. Ripe tomato 1 kg. Pork fillets

Two red paprika peppers two table spoons of cooking oil

One red chilli pepper one tea spoon of “zacin C”& parsley

**Preparation**

Lightly fry the chopped onions in oil till soft and brownish. Chop the paprika and tomato into smaller cubes and add to the onions. On the side, if possible grill the pork fillets as a sizzling barbeque gives more flavour, if not then brown the meat either by frying or boiling. Cut the meat into bite size pieces and add to the pot occasionally stirring, continue cooking on a low heat. Add salt, pepper, finely chopped parsley and red chilli pepper. Cover the pot and allow the dish to simmer to perfection for another few minutes.

This succulent stew can be served in many different ways: Mashed potato, Boiled / seasoned potato, boiled rice or just plain penne pasta. The choice is yours...

**Bon appétit**