

# AUTUMN SPECIALITIES



Magazine  
Oct. | Nov. 05

Recipe: Renato Costa

## BEANS WITH SWEET POTATO

Leave some beans to soak overnight • Then cook them in water and salt • Gently fry a chopped onion and bay leaf in a little lard and olive oil • Add pork ribs, bacon, black pudding and the cooked beans • Dice some sweet potatoes and a winter squash to make the sauce • Leave the potato to cook well

## “BATATAS DE COZINHA” (KITCHEN POTATOES)

Fry some small cubes of pork in somelard, in a frying pan • Thickly slice the potatoes and add to the meat with chopped onion and mint • Season with salt • When the ingredients are well cooked, prepare a platter • Thinly slice a loaf and cover the platter with the slices • Place the meat and potatoes with the sauce onto the slices of bread