

SEABRA'S

MARKET

BIFANAS (PORTUGUESE PORK SANDWICHES)

SERVES: 4

PREP TIME: 00 hr 25 min

COOK TIME: 01 hr 35 min

INGREDIENTS

- 1 1/2 pounds thinly sliced pork top round, cutlets, or thin-sliced boneless pork chops trimmed of fat
- 1 1/2 cups white wine
- 6 garlic cloves chopped
- 2 bay leaves broken in half
- 1 tablespoon white wine vinegar
- 1 tablespoon sweet paprika
- 2 teaspoons Diamond kosher salt (or 1 1/4 teaspoon Morton kosher salt)
- 3 tablespoons lard
- Papo secos or crusty rolls to serve
- Mustard and piri-piri sauce for serving (optional)



DIRECTIONS

Slip a slice of top round, a pork cutlet or pork chop into a zip-top bag or between two pieces of plastic wrap and pound it with a meat tenderizer or rolling pin until it's very thin but not torn. Ideally, you want it to be the thickness of deli meat, less than 1/8 of an inch (3mm) thick. Repeat with the rest of the pork.

In a small bowl, stir together the wine, garlic, bay leaves, vinegar, paprika, and salt.

Add the pork slices to a shallow pan and pour the marinade over top. Stir the pork in the liquid, making sure the slices are pretty much submerged. Refrigerate the pan for 1 to 1 1/2 hours, stirring the meat several times.

Heat a large skillet over medium-high heat until very hot and add the lard. Fry the bifanas quickly until cooked through, about 1 minute per side. Add more lard if the pan threatens to dry out. Transfer the cooked bifanas to a plate.

Discard the bay leaves and pour the reserved marinade into the skillet and scrape up any stuck-on bits. Let the mixture boil until reduced by about 1/3, 4 to 6 minutes.

Add the bifanas back to the skillet, reduce the heat to low, and simmer to warm them through.

Slice the papo secos in half. Spoon some of the sauce over each half, pile with the pork, and, if desired, serve with the mustard and piri-piri sauce.

FOR A PINCH OF *Seabra's* FLAVOR...

Try serving bifanas both with and without sauce