

# SAVEUR

*Savor a World of Authentic Cuisine*

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## Locro (Argentine Hominy Stew)

In Argentina, I fell for the gauchos and their *locro*—a stew of squash, meat, and hominy. It was creamy and slightly sweet, and its garnishing sauce, made with paprika, provided a festive burst of spice and color. —*Virginie Blachère*, [photographer \(http://www.virginieblachere.com/\)](http://www.virginieblachere.com/)

SERVES 12

### INGREDIENTS

2 cups dried, broken hominy  
1 cup dried lima beans  
1 cup dried chickpeas  
¾ cup olive oil  
1½ tsp. sweet paprika  
½ tsp. crushed red chile flakes  
8 cloves garlic, minced  
1 lb. veal shoulder, cut into 1" pieces  
1 lb. pork shoulder, cut into 1" pieces  
Kosher salt and freshly ground black pepper, to taste  
10 oz. cured chorizo, cut into ½" slices  
1 large yellow onion, minced  
1 tbsp. tomato paste  
1 tsp. dried oregano  
½ tsp. ground cumin  
1 bay leaf  
1 small acorn squash, peeled, seeded and finely chopped  
Juice of 1 lemon  
1 cup finely chopped scallions



*Credit: Virginie Blachère*

### INSTRUCTIONS

Rinse hominy under running water until water runs clear; place in a bowl with limas and chickpeas. Cover with water, and soak at least 8 hours or overnight; drain. Whisk ½ cup oil, paprika, chile flakes, and ¼ of the garlic in a bowl; set sauce aside. Heat remaining oil in an 8-qt. saucepan over medium-high heat. Season veal and pork with salt and pepper; working in batches, add to pan, and cook, turning, until browned all

over, about 5 minutes. Transfer to a plate. Add chorizo; cook until fat renders, about 2 minutes. Add remaining garlic and onion; cook until soft, about 3 minutes. Add tomato paste, oregano, cumin, and bay leaf; cook for 2 minutes. Return meat to pan with hominy, beans, chickpeas, squash, and 10 cups water; boil. Reduce heat to medium-low; cook until hominy and beans are tender, about 2 hours. Stir in juice; season with salt and pepper. Divide among bowls; drizzle with sauce. Sprinkle with scallions.

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**(<http://www.saveur.com/gallery2/150-Classic-Recipes/>)**