

# Piccadillo

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## Servings: 8

*2 pounds ground beef  
4 tablespoons olive oil  
2 medium onions, chopped  
2 green peppers, chopped  
3 cloves garlic, minced  
1 can (15 ounces) tomato sauce  
1/4 teaspoon dried oregano leaves  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon Worcestershire sauce  
1 jar (5 ounces) stuffed olives, drained and sliced  
1 jar (3 ounces) capers, drained  
1 cup seedless raisins  
1/2 cup red wine or sherry (optional)*

In a large saucepan, cook the beef in olive oil until browned.

Add the onion, green pepper and garlic. Cook until tender. Add the tomato sauce, oregano, salt, pepper, Worcestershire sauce, olives, capers and raisins. Cook over low heat for one hour. (Add a small amount of water to thin out if necessary.)

Add the wine.

Serve over yellow rice.

(The flavor improves if stored in the refrigerator overnight.)

Per Serving (excluding unknown items): 497 Calories; 37g Fat (66.5% calories from fat); 21g Protein; 22g Carbohydrate; 2g Dietary Fiber; 96mg Cholesterol; 390mg Sodium. Exchanges: Grain(Starch); 2 1/2 Lean Meat; 1 Vegetable; 1 Fruit; 6 Fat; 0 Other Carbohydrates.