



## **Oscar Diaz's Butter Beans and Field Peas with Longaniza**

*Serves 4*

**For the longaniza:**

- 3 dried guajillo chiles**
- 1 dried pasilla chile**
- 1 dried chile de arbol**
- 1 ¼ pounds pork shoulder, ground (or packaged ground pork)**
- 3 cloves of garlic**
- ¼ cup chopped onion**
- 2 cloves**
- ½ teaspoon black pepper**
- Pinch of ground cinnamon**
- ½ tablespoon cumin**
- 1 tablespoon oregano**
- 1 tablespoon smoked paprika**
- 1 ¼ tablespoons salt**
- ½ cup distilled white vinegar**

## **DIRECTIONS**

- 1.** Devein and deseed the chiles. Place them in a bowl of warm water and soak until softened, about 25 minutes.
- 2.** Meanwhile, if grinding your own pork, cut the pork shoulder into cubes and place in freezer along with a 1/4-inch (6-mm) grinder plate.
- 3.** Remove chiles from water and add them, along with all other ingredients except pork, to a blender. Purée until smooth.
- 4.** If grinding your own pork, remove meat from freezer once pork reaches 33°F and pass through meat grinder.
- 5.** In a large mixing bowl, use gloved hands to combine ground pork with sauce until well incorporated. Transfer the mixture to a colander and place it over the mixing bowl. Refrigerate uncovered for at least two hours, or up to overnight, so that it dries out slightly.

*Note:* If you like to make your own sausages, skip the colander step. Stuff the longaniza mixture into natural casings and hang in the refrigerator to dry for at least two days.

### **For the butter beans and field peas:**

- 2 cups fresh butter beans**
- 2 cups fresh field peas, such as purple hulls**
- 1 recipe longaniza (above)**
- 1 1/2 teaspoons minced garlic**
- 2 tablespoons freshly squeezed lemon juice**
- 3 tablespoons unsalted butter**
- 4 tablespoons cotija cheese**
- Canola oil for frying**
- 4 eggs**

## **DIRECTIONS**

- 1.** Cook beans and peas separately to ensure perfect doneness. Put two large pots on the stove. Place butter beans in one pot and field peas in the other. Add water to each pot to cover the beans—about 6 cups. Add salt to each pot, enough that the water tastes like the ocean. Bring both pots to a boil over high heat. Once boiling, lower heat to medium and simmer. Begin checking the beans for doneness after about 30 minutes. The centers should be smooth and creamy with just a bit of tooth. Drain and reserve the cooked beans.

### **Putting it all together:**

- 1.** Heat a large cast-iron skillet over medium-high heat. Add longaniza and cook, breaking the meat up with a wooden spoon. When the longaniza is almost cooked through, about 5 minutes, add the minced garlic and cook until the garlic is golden.
- 2.** Add all the butter beans and field peas to the skillet. Add lemon juice and cook, stirring, for 30 seconds. Add the butter. As soon as the butter hits the pan, stir quickly to emulsify the lemon juice and butter. Once emulsified, add the cotija and quickly stir to incorporate. Turn off the heat.
- 3.** In a separate nonstick pan, heat canola oil and fry the eggs to your liking—I like mine hard-fried sunny side up. (Depending on the size of your pan, of course, you may need to fry the eggs one or two at a time.)
- 4.** Spoon a serving of beans and peas with longaniza onto each plate and top each serving with a fried egg.