

# Locro De Argentina

February 21st, 2025

**This recipe serves: 6**

Prep Time: 00:30

Cook Time: 08:00

Locro is a flavorful stew that utilizes fall vegetables, like corn (hominy) and acorn squash. Traditionally, Locro de Argentina includes veal shoulder, pork shoulder, and Argentine chorizo. In this recipe, the veal has been replaced with beef shoulder, as it is easier to find. Argentine chorizo is an uncured (raw) sausage, made with a blend of ground beef and ground pork. The ground meat is often seasoned with garlic, paprika, and occasionally red wine. Argentine chorizo is typically grilled or occasionally smoked. In this recipe, Argentine chorizo can be replaced with any uncured, garlic sausage. Locro can be easily prepared and then put together in a slow cooker to tenderize the hominy, the legumes and the meat. The squash, legumes, and hominy are mashed to provide a creamy, thick stew. A flavored oil is drizzled on top for serving.

## Ingredients:

1/2 Cup Dried Hominy, broken

1/4 Cup Dried Lima Beans

1/4 Cup Dried Chickpeas

## Meat

1 Pound Boneless Beef Chuck Roast (or Veal Shoulder Roast)

1 Pound Boneless Pork Shoulder (Boston Butt)

10 Ounces Argentine Chorizo

Olive Oil

Kosher salt and freshly ground black pepper, to taste

## Seasoning Mix

6 Cloves Garlic, minced

1 Large Yellow Onion, finely chopped

1 Tablespoon Tomato Paste

1 Teaspoon Dried Oregano

1/2 Teaspoon Ground Cumin

3 Bay Leaves

10 Ounces Acorn Squash, peeled, seeded and finely chopped

2 Quarts (64 Ounces) of Drinking Water

## Finishing Oil

1/4 Cup Olive Oil

2 Cloves Garlic, minced

1/2 Teaspoon Smoked Paprika

1/2 Teaspoon Red Chile Flakes

1 Lemon, juiced

1 Bunch Scallion

## Directions:

Rinse hominy under running water until water runs clear;

Soak the Lima Beans, Chickpeas, and Hominy overnight.

Drain the Lima Beans, Chickpeas, and Hominy and add into the Slow Cooker.

In a small bowl, mix the ingredients for the Finishing Oil. Whisk well until fully incorporated.

Cover and Refrigerate.

Slice the Chorizo into 1/2 inch slices.

Trim excess fat from the Beef Chuck Roast and the Pork Shoulder. Cut the Beef and Pork into large bite-sized squares (about 1 inch).

Add Olive Oil to a large saucepan and heat over medium-high heat.

Add the Pork Cubes. Cook until browned. Move the cooked Pork into the Slow Cooker.  
Add another splash of Olive Oil to the pan. Heat the pan again.  
Add the Beef Cubes. Cook until browned. Move the cooked Beef into the Slow Cooker.  
Add another splash of Olive Oil to the pan. Heat the pan again.  
Brown the Chorizo in the pan until the fat renders, about 2 minutes.  
Add the Seasoning Mix to the pan and stir well. Cook for 3 more minutes.  
Move the Chorizo and the Seasoning Mix into the Slow Cooker.

Move the finely chopped Acorn Squash into the Slow Cooker.  
Add the Bay Leaves, and the Drinking Water into the Slow Cooker.  
Set the Slow Cooker on High and cook for 8 hours.  
The Hominy and the Legumes should be soft and the Meat should be tender.

Clean and finely chop the Scallions.

Remove the Beef, Pork, and the Chorizo from the Stew. Place the remaining Stew contents into a blender and blend until creamy. Add the Beef, Pork, and the Chorizo back into the Stew. Stir together to integrate well.

**To serve:**

Ladle the Stew into a bowl.  
Drizzle with Finishing Oil.  
Top with a handful of chopped Scallions.