

Argentine

Soups & Stews

Traditional

Argentine Locro

Criollo Stew

⌚ Prep: 30m

🔥 Cook: 180m

❄️ Rest: 12h

Σ Total: 930m

🍽️ 8 servings



Video ref: Paulina Cocina

MISE EN PLACE / INGREDIENTS

[14]

- ☐ 2 cups Dried white hominy corn (maíz blanco pisado), soaked
- ☐ 2 lbs Kabocha or buttercup squash (zapallo plomo), peeled and cubed
- ☐ 1.5 lbs Pork spareribs (pechito de cerdo), cut into bite-sized pieces
- ☐ 2 links Dry-cured Spanish chorizo (chorizo colorado), sliced into rounds (Palacios)
- ☐ 4 stalks Scallions (cebolla de verdeo), finely chopped
- ☐ 1.5 tbsp Sweet paprika (pimentón dulce)
- ☐ 1 tsp Ground cumin
- ☐ 1 cup Dried white alubia or cannellini beans (porotos alubia), soaked
- ☐ 1 lb Beef brisket or chuck (falda / pecho de res), cubed
- ☐ 6 oz Smoked pork belly or slab bacon (panceta), diced
- ☐ 10 cups Water or beef broth
- ☐ 3 tbsp Neutral oil or rendered pork lard (for quiquirimichi sauce)
- ☐ 1 tsp Crushed red pepper flakes (ají molido)
- ☐ 1 tbsp Kosher salt

🛒 US SUPERMARKET BRAND GUIDE

Spanish Chorizo: Palacios Mild Cured Chorizo
All-natural cured pork with vibrant pimentón. • 📍 Specialty cheese/deli section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Overnight Soak

⌚ 12h (720m)

Soak the 2 cups white hominy corn and 1 cup white alubia beans in cold water for 12 hours (720 minutes), then drain.
✓ Checkpoint: Plump rehydrated grains and beans.
- 2

Simmer Meats, Corn, and Beans

⌚ 1.5h (90m)

Combine the drained corn, white beans, 1 lb cubed beef brisket, 1.5 lbs pork spareribs, 6 oz diced pork belly, and 2 sliced chorizo colorado links with 10 cups water (or broth) and 1 tbsp kosher salt in a heavy pot. Boil briskly for 10 minutes, then simmer gently for 1.5 hours.
✓ Checkpoint: Tenderizing beef, pork, and rich broth.
- 3

Melt the Squash

⌚ 1h (60m)

Stir in 2 lbs cubed kabocha squash and 0.5 tsp ground cumin; simmer 1 hour more, stirring frequently until the squash dissolves into a creamy golden broth and meats reach 195°F–205°F (90°C–96°C).
✓ Checkpoint: Velvety thick golden-orange stew.
- 4

Quiquirimichi (Grasita Colorada) Sauce

⌚ 10 min

Sauté 4 chopped scallions in 3 tbsp oil (or rendered pork fat) with 1.5 tbsp sweet paprika, 1 tsp crushed red pepper flakes, and the remaining 0.5 tsp ground cumin for 2 minutes. Ladle over steaming bowls of locro.
✓ Checkpoint: Red fragrant chili-scallion oil crowning the stew.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) USDA SAFE MINIMUM FOR WHOLE-CUT BEEF AND PORK (WITH A 3-MINUTE REST)**
USDA Food Safety Minimum (≥145°F / 63°C) vs Culinary Collagen Target (195°F–205°F / 90°C–96°C): While whole-cut beef and pork are pathogen-safe at 145°F (63°C), slow-braised and roasted cuts must reach 195°F–205°F (90°C–96°C) so tough connective collagen melts into silky, fork-shreddable gelatin.

👁️ **MASTER DONENESS CHECKPOINT:**
Thick, creamy amber stew where pumpkin has completely dissolved to bind meats and corn.

🔬 **WHY IT WORKS:**
Dissolved Squash Emulsion: Simmering squash until it completely melts acts as a natural thickening agent that suspends the meats and beans.

⚠️ **TROUBLESHOOTING:**
Sticks to pot base: Stir bottom with flat wooden spoon every 10 minutes over low simmer.