

Deana Lusk's Beef with Olives and Almonds (Picadillo)

(4 servings)

1 lb ground beef	&n bsp;1 ½ tsp salt
1 med onion, chopped	1/8 tsp ground cinnamon
1 clove garlic, chopped	1/8 tsp ground cloves
2 tomatoes, chopped	¼ c slivered almonds
1/4 cup raisins	¼ cup sliced pimiento-stuffed olives

Hot cooked rice

Cook and stir beef, onion and garlic in 10-inch skillet until beef is light brown; drain.

Add tomatoes, green pepper, raisins, salt, cinnamon and cloves. Cover and simmer

10 minutes.

Cook and stir almonds over medium heat until golden, 2 to 3 minutes. Stir almonds and olives into beef mixture. Serve with rice.

My family likes to put a small amount of yoghurt (plain) on top.