

prep time 5 MINUTES

total time 20 MINUTES



## Ingredients

- 1/2 cup butter
- 2 onions, chopped
- 4 cups manioc flour
- 4 slices of bacon, chopped
- 1 cup chopped walnuts (or slivered almonds)
- 1 1/2 cups raisins
- 1/2 cup chopped parsley
- Salt and Pepper to taste

## Instructions

- Hydrate the raisins in warm water for 5 minutes. Drain and reserve.
- In a large skillet, fry the bacon until golden brown.
- Add the butter and the onion and sauté until translucent.
- Add the manioc flour, lower the heat and keep mixing until it toasts slightly and becomes a nice golden color. That should take about 5 minutes.
- Add the hydrated raisins and the nuts and mix everything together.
- Season with salt and pepper and add the chopped parsley.
- Serve warm or at room temperature.

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