



Recipe from [blog post](#) at Wise Owl Factory, from the Reunion Island

[See the post for more information and photos.](#) Thank you.

## Cari boucane

### Ingredients:

1 and half to 2 lbs of un-sliced smoked bacon  
3 medium onions finely chopped  
2 large tomatoes (or 3 medium) finely chopped  
1 whole head of garlic (crushed)  
Thyme black pepper and salt to taste  
1 TSBP saffron  
3 medium potatoes chopped  
1 TBSP Oil

### Directions:

Boil the bacon once or twice to desalt.  
Set aside the chopped tomatoes and saffron combined.  
On a cutting board, cut the bacon in bite size pieces.  
In a large pan, heat the oil and fry the bacon stir and cook until well cooked (medium high heat).  
If necessary, drain the bacon and remove excess oil.  
Stir in the chopped onion and cook until melted and starts to caramelize.  
Add crushed garlic thyme, black pepper and salt and cook for about 5 minutes or so.  
Then add the tomato and saffron mixture and cook for about 5 to 10 minutes until tomatoes are melted.  
Add potatoes and add about 1 cup of water.  
Cook on low for about 20 to 30 min.  
Serve over rice.

Here is the final result on a traditional cloth tablecloth and napkins, from the island. Beautiful!



### \*NOTES:

1. Since saffron is expensive, it is good to know that curcuma spice is a great less expensive substitute!
2. This recipe can also be made with eggplant instead of potatoes, which is even more delicious in the opinion of the cook.
3. The eggplant needs to be chopped in small little cubes. And, cooking time is the same as with potatoes.