

Beer Braised Pork Butt

Ingredients:

4 lb. pork butt roast

2 large carrots, peeled and cut into three inch pieces

2 stalks celery, quartered

½ large yellow onion (or one small one), coarsely chopped

4 sprigs each of thyme, parsley and celery leaves, tied into a bouquet

1 tbl. cumin

1 tbl. salt

1 tsp. ground black pepper

1 – 12 oz. bottle of beer

2 cups beef broth

Olive oil

Directions:

Preheat the oven to 350°. Mix the cumin, salt and pepper in a small bowl. Rinse and pat dry the pork. Liberally rub it with the salt, pepper and cumin mix.

Heat a braising pan. Add 2 tbl. olive oil. Heat and add the pork. Brown the pork evenly on all sides. Remove pork from pan and add 1 more tbl. olive oil.

Add carrots, celery, onion and garlic. Reduce the heat. Mix well and cook for a couple of minutes. Deglaze the pan with a small amount of beer, scraping the brown bits at the bottom. Stir to mix and cook for 4 – 5 minutes more, until the vegetables are soft and slightly browned.

Move the vegetables to the side forming a circle in the middle. Return the pork to the middle of the pan. Add the bouquet of herbs, the remaining beer and the beef broth. Bring to a boil, cover and place in the oven.

Cook for 2 – 2 ½ hours, until the meat is tender and can be separated with a fork.

Serve with mashed potatoes.

~ Credit: thefrugalchef.com