

GUASTELLO'S VILLAGE MARKET

Pork Shoulder Ragu

Serves 6 - 8

Ingredients

2 to 2 1/2-pound boneless pork shoulder roast
1 small onion, chopped
1 garlic clove, minced
salt and pepper
2 tablespoons olive oil
1 small pat butter
1 large can (28 oz.) whole tomatoes, with juice
1 cup red wine
5 sprigs fresh thyme
5 sprigs fresh oregano
Small handful of fennel seeds
1 tablespoon hot sauce, for smokiness (I used Trader Joe's Hot Chili Sauce)
Pappardelle
Freshly grated Parmesan

Preheat oven to 325°F. Liberally salt and pepper the pork roast. Add olive oil and butter to large Dutch oven and heat over medium-high until butter melts, but does not burn. Add pork roast to pan and brown on all sides, about 8-10 minutes in all.

Add the onion and garlic and sauté for 1 minute. Add tomatoes, wine, thyme, oregano, fennel, and hot sauce and bring to a boil.

Cover, and put in oven. Braise for 3-4 hours, turning every hour or so. Add more liquid (water, wine, or tomato sauce) if needed. (The liquid should come to about 1/3 of the way up the pork.) Meat is done when it's practically falling apart.

Put on a cutting board and pull it apart with two forks, then add back to pot and stir. Cook 1 to 2 pounds' pasta according to package directions.

When it's ready, put into individual bowls and top with ragu and lots of Parmesan.

Credit: dinnerlovestory.com