

## GUASTELLO'S VILLAGE MARKET

# Beer-Braised Pork Roast

---

Serves 4

Ingredients:

1 pork shoulder (pork butt roast), about 4 lb., trimmed  
Salt and freshly ground black pepper, to taste  
2 tbl. canola or vegetable oil  
2 yellow onions, thinly sliced  
1 carrot, chopped  
2 garlic cloves, minced  
1 tbl. tomato paste  
3 tbl. all-purpose flour  
1 bottle (12 oz.) dark beer or ale  
½ cup apple cider or apple juice  
1 cup chicken broth  
1 tbl. apple cider vinegar  
5 to 6 sprigs of fresh thyme

Season the pork generously with salt and pepper. In a large, heavy pot over medium-high heat, warm the oil. Add the pork and turning occasionally, until browned on all sides, about 10 minutes total. Transfer to a plate.

Preheat oven to 300°. Pour off all but 1 tbl. fat from the pot. Add the onions, carrot and garlic and sauté over medium-high heat until softened, about 5 minutes. Stir in tomato paste and cook, stirring frequently, until the mixture starts to become dry, about 2 minutes. Add the flour and cook, stirring constantly, for 2 minutes. Pour in the beer and stir to scrape up any brown bits on the pan bottom. Cook until the liquid starts to thicken, about 10 minutes. Stir in the cider, broth, vinegar, and thyme. Season with salt and pepper and bring to a boil.

Return the pork to the pot, cover, and cook in the oven for about 3 hours. Uncover and continue to cook, basting frequently with the braising liquid, until the pork is tender, about 1 hour longer.

Transfer the pork to a cutting board and cover loosely with foil. Skim the excess fat from the surface of the cooking liquid. Cut pork across the grain into thin slices. Arrange the slices on a platter, spoon the cooking juices over the top and serve.

*Credit: Williams-Sonoma*