

PORK SHOULDER RAGU



Genius Pork Shoulder Ragu from Andy Ward & Jenny Rosenstrach



Ingredients:

- 2 – 2.5 lbs boneless pork shoulder roast
- 1 small onion, chopped
- 1 garlic clove, minced
- Salt and Pepper
- 2 Tbs olive oil
- 1 pat butter
- 1 28-oz can whole tomatoes, with juice
- 1 cup Cabernet Franc wine (if you like your sauces a hair sweeter, try the Retriever Red)
- 5 sprigs fresh thyme
- 5 springs fresh oregano
- Small handful of fennel seeds
- 1 Tbs hot sauce (such as Sriracha)
- 1 lb Fettuccini
- Freshly grated Parmesan

Instructions:

1. Preheat oven to 325F. Liberally salt and pepper the pork roast. Add olive oil and butter to large Dutch oven and heat over medium-high heat until butter melts, but does not burn. Add pork roast to pan and brown on all sides, about 8 to 10 min total.
2. Add the onion and garlic and sauté for 1 minute.
3. Add tomatoes, wine, thyme, oregano, fennel, and hot sauce and bring to a boil. Cover and put in the oven.
4. Braise for 3 to 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. The roast is done when it's practically falling apart.
5. Put the roast on a cutting board (remove the sprigs of herbs at the same time) and pull it apart with two forks. Then add it back to the pot and stir.
6. Meanwhile, cook 1 lb of fettuccini according to package directions. When it is ready, drain and toss the pasta with the ragu. Add a little bit of pasta cooking water as needed.
7. Serve with Parmesan.