

FEBRUARY

RECIPES



2023 Petit Verdot
PAIRED WITH
Garlic Onion Braised Pork

INGREDIENTS

- Garlic Onion Braised Pork
- 3 Lbs. Pork Shoulder
- 1 Tbls. Olive Oil
- 1 Sliced Large Onion
- 8 Whole Garlic Cloves
- 2 Cups Low-Sodium Chicken Broth
- 1 Tsp. Dried Thyme
- 1 Tsp. Dried Rosemary
- Salt and Pepper to Taste

DIRECTIONS

STEP 1:

In a large Dutch oven, heat olive oil over medium-high heat. Season pork shoulder with salt and pepper; sear on all sides until browned (4-5 minutes per side).

STEP 2:

Remove pork and set aside. In the same pot, add sliced onions and whole garlic cloves; sauté until softened (about 5 minutes).

STEP 3:

Pour in low-sodium chicken broth while stirring to deglaze the pot. Return seared pork to the pot, ensuring some onions and garlic sit atop it.

STEP4:

Cover with a lid, reduce heat to low, and braise for about two hours until fork-tender.

Alexandria Nicole Cellars