

CHEF SARA RHODES

## BRAISED PORK SHOULDER

1 3 to 4 lb. boneless pork shoulder  
3 cloves garlic, sliced  
¼ cup olive oil  
1 cup shallots, thinly sliced  
1 cup onion, julienne  
1 tsp. ground cumin  
1 tsp. ground coriander  
1 tsp. dry mustard  
¾ cup Apple Cinnamon vinegar  
2 cups white wine  
2 cups chicken stock  
2 large sage sprigs  
1 lb. red grapes, halved  
2 Tbsp. parsley, chopped  
2 Tbsp. chives, chopped  
4 Tbsp. Beurre Manie, very cold (equal parts by weight of flour and butter kneaded together)



Preheat oven to 300 degrees. Make deep slits all over the pork and insert a garlic slice into each slit. Season with salt and pepper all over.

In a large braising pot, heat the oil over medium high heat. Add the pork and brown on all sides, about 10 to 12 minutes. Transfer to a plate.

Reduce the heat and add the shallots and onions to the pot and cook, stirring until lightly browned, about 5 minutes. Stir in the cumin, coriander and the mustard. Add the vinegar and scrape up any browned bits from the bottom of the pot. Cook until the vinegar is reduced by half. Add the wine, stock and the sage. Add the pork back to the pot and bring to a boil. Cover and braise in the oven for 3 hours or until the pork is very tender.

Transfer the pork to a platter and cover with foil. Set the pot over medium high heat and boil the liquid until slightly reduced. Add the grapes and boil until they begin to soften, about 6 to 8 minutes. Start adding the Beurre Manie, whisking after each addition till you get the thickness you desire. Whisk in the parsley and chives. Serve the sauce with the sliced pork.