



Porc au Vin *(inspired by Bon Appetit Magazine)*

4 ounces pancetta (small dice)
2-1/2 pounds pork butt, cut into 1-1/2 inch cubes
Salt and coarse ground black pepper
1/4 cup all-purpose flour
2 tablespoons vegetable oil
8 ounces large mushrooms, cut into quarters
8 large shallots, peeled and cut in half
1 cup carrots peeled and cut into 1-1/2 inch pieces
5 cloves garlic, minced
1 teaspoon dried thyme
1 teaspoon herbs de province
2 bay leaves
Salt and coarse ground black pepper
2 cups dry red wine (I used Syrah)
2 cups chicken stock
2 tablespoons flour mixed with 1/4 cup water
Parsley for garnish

Preheat oven to 350. In a large Dutch oven over medium low heat, cook pancetta until fat is rendered and pancetta is crisp. Remove from pan leaving drippings. Season pork cubes with salt and pepper and dredge in flour, shaking off excess. Brown pork cubes in batches, being sure to brown on all sides. Remove from pot and repeat until meat is all browned. Add vegetable oil to pot and when shimmering hot, add mushrooms, shallots, carrots and garlic. Sauté, stirring constantly for 3 or 4 minutes or until shallots start to soften. Add garlic, thyme, herbs to province and bay leaves. Cook, stirring for another minute. Add red wine, chicken stock and return pork and pancetta to pot. Bring to boil, cover pot and place in oven for 1-1/2 hours or until pork is very tender. Remove pot from oven, and taste for seasoning, adding salt and pepper as necessary. Thicken gravy with flour/water slurry and return to oven for 15 minutes. Garnish with parsley and serve.