

BRAISED PORK RAGU WITH CREAMY POLENTA AND BLOOD ORANGE GREMOLATA

PAIRED WITH 2017 MALBEC | YIELDS 6 PORTIONS

PORK INGREDIENTS

- | | |
|---------------------------------------|---|
| ¼ cup Olive Oil, separated | 3 cups diced Tomato |
| 3 pound Pork Butt, diced 1 inch cubes | 2 cups Brown Stock, Chicken, Beef or Pork |
| 1 each Onion, medium dice | 3-4 sprigs Oregano, fresh, tied in a bundle |
| 2 each Carrots, peeled, medium dice | 3-4 sprigs Thyme, fresh, tied in a bundle |
| 3 each Celery Ribs, medium dice | 1-2 sprigs Rosemary, tied in a bundle |
| 8 cloves Garlic, minced | 1 teaspoon Red Pepper Flakes (optional) |
| 1/3 cup Brown Rice Flour | Salt and Pepper to taste |
| 2 cups Red Wine | 9 cups Creamy Polenta (see recipe) |
| 1½ cups Tomato Puree | ¼ cup Blood Orange Gremolata (see recipe) |

METHOD

1. Heat 2 tbsp of olive oil in a heavy bottomed stock pot or Dutch oven over medium high heat.
2. Season the diced pork well with salt and pepper then add some diced pork to the pan without crowding (work in batches). Brown the pork on all sides then remove to a bowl and reserve.
3. Reduce the heat to medium. Add 2 tbsp of olive oil to the pan then add the onion, carrot, celery and garlic. Cook the vegetables until they are aromatic and slightly browned, about 10 minutes.
4. Add the rice flour and stir to combine then add the wine and stir until blended. Add the tomato puree, diced tomato and stock and stir well.
5. Add the reserved pork and any juices from the bowl. Stir.
6. Add the oregano, thyme and rosemary (tie the stems together with butcher's twine) and the red pepper flakes (optional).
7. Reduce heat to medium low (very low simmer or put in a 325°F oven) and continue cooking, stirring occasionally for 2 ½ to 3 hours or until the pork is tender.
8. Remove the herb bundle and discard. Skim any fat off the top of the ragu then taste for seasoning and adjust. Add the basil, red pepper flakes and cream and cook for 10 minutes. Taste and adjust the seasoning for salt and pepper.
9. Serve over creamy, hot polenta topped with gremolata.

BRAISED PORK RAGU WITH CREAMY POLENTA AND BLOOD ORANGE GREMOLATA

PAIRED WITH 2017 MALBEC | YIELDS 6 PORTIONS

POLENTA INGREDIENTS

6 cups Water or Stock
1 teaspoon Salt
1¾ cup Yellow Cornmeal
(course ground for polenta)
3 tablespoons Butter
Kosher or Sea Salt
Pepper, freshly ground

METHOD

1. Bring water or stock and salt to a boil in a large, heavy saucepan.
2. Gradually add the yellow cornmeal while whisking constantly.
3. Reduce the heat to low and continue cooking while stirring until the mixture thickens and the cornmeal is tender, about 10-12 minutes.
4. Remove the pan from the heat. Add the butter and stir until melted.
5. Season with salt and pepper (to taste).
6. Cover the pot of polenta and allow the pot to rest off of the heat for 10 minutes so the polenta will fully hydrate. Adjust consistency, if needed with hot water or stock.
7. Serve immediately.

GREMOLATA INGREDIENTS

1 Blood orange, zested and minced fine
2 tablespoons Blood orange juice
½ Lemon, zested and minced fine
2 small Cloves garlic, crushed
¼ cup Italian parsley, minced
1 tablespoon Olive Oil
1/4 tsp. Salt
1/8 tsp. Black Pepper

METHOD

1. Thoroughly combine all in ingredients and stir well.
2. Refrigerate for at least one hour before serving.