

THE FOOD AT City House, in Nashville, is impeccable. The pulled-pork *sugo* over *orecchiette* particularly stood out.

**BRIAN SNYDER** MEDFORD, MASSACHUSETTS

## ORECCHIETTE WITH PULLED-PORK SUGO

Adapted from City House

**SERVES 8 TO 10**

**ACTIVE TIME: 45 MIN START TO FINISH: 5½ HR**

Incorporating tender slow-roasted pork into a *sugo* (sauce) brings out its fullest potential.

**2** lb boneless pork butt roast  
**1** lb dried *orecchiette*  
**1** large onion, chopped  
**2** celery ribs, chopped  
**2** garlic cloves, chopped  
**1** Tbsp dried oregano  
**1½** Tbsp tomato paste  
**1** cup dry white wine  
**2** cups reduced-sodium chicken broth  
**½** cup drained canned cannellini beans, rinsed  
**1** Tbsp cider vinegar  
**½** cup grated *Grana Padano* plus additional for serving  
**¼** cup extra-virgin olive oil

► Preheat oven to 325°F with rack in middle. ► Pat pork dry and sprinkle with ¾ tsp salt. Roast in a small flameproof roasting pan tightly covered with foil, covered, 2 hours. Uncover and continue roasting until some of the meat begins to pull apart easily, 1 to 2 hours more. Transfer pork to a cutting board and cool slightly. Pull pork into small pieces and coarsely chop. ► Cook *orecchiette* in a large pot of boiling salted water (2 Tbsp salt for 6 qt water) 8 minutes (pasta will not be fully cooked). Reserving 2 cups pasta-cooking liquid, drain pasta in a colander. ► Pour off all but 3 Tbsp fat from roasting pan and place pan over medium-high heat. Add onion, celery, and ½ tsp each of salt and pepper. Cook, stirring occasionally, until softened, about 8 to 10 minutes. Add garlic and oregano and cook, stirring, 3 minutes. Add tomato paste and cook, stirring, 3 minutes. Stir in wine, broth, beans, vinegar, and pork. Transfer to pasta pot and simmer uncovered for 30 minutes, stirring occasionally. Add 1 cup reserved cooking

liquid and bring to a simmer, then add *orecchiette* and cook, stirring occasionally, until al dente. Remove from heat and stir in cheese and olive oil. Season with salt and pepper and thin sauce with additional cooking liquid if necessary. Serve with additional cheese.

I'VE TRIED TO RE-CREATE this wonderful appetizer from Chianti Il Ristorante, in Saratoga Springs, New York, but I'm missing something. Help!

**LORI JAGOW** CLIFTON PARK, NEW YORK

## GARLIC-AND-HERB-BRAISED SQUID

Adapted from Chianti Il Ristorante

**SERVES 6**

**ACTIVE TIME: 15 MIN START TO FINISH: 1 HR**

This garlicky, simple seafood dish was once served in a *coccio* (a traditional clay pot).

**1½** lb cleaned squid  
**2** cups flat-leaf parsley sprigs, divided  
**5** garlic cloves  
**3** Tbsp olive oil  
**¼** tsp hot red-pepper flakes  
**¾** cup Chardonnay  
**1** (28-oz) can whole tomatoes in juice, coarsely chopped  
**¼** cup water

ACCOMPANIMENT: crusty bread

► Rinse squid under cold water and pat dry. Halve any large tentacles lengthwise and cut bodies (including flaps, if attached) crosswise into ½-inch-wide rings. ► Chop enough parsley to measure 2 Tbsp and reserve. Chop remaining parsley and garlic together. Heat oil in a 4-qt heavy pot over low heat until hot, then cook parsley-garlic mixture and red-pepper flakes, stirring, until garlic begins to sizzle, about 2 minutes. Increase heat to medium-high and add squid, then cook, stirring occasionally, until squid is barely opaque, about 1 minute. Add wine and briskly simmer, uncovered, stirring occasionally, until slightly reduced, about 10 minutes. Add tomatoes with their juice, water, 1¼ tsp salt, and ½ tsp pepper and simmer, covered, stirring occasionally, until squid is very tender, 30 to 40 minutes. ► Season with additional salt and pepper and stir in reserved parsley. □