

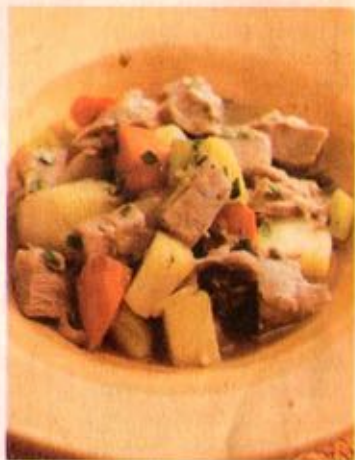
Pork Stew

Serves 6

Use more vegetables if desired, but be sure to serve bread to sop up the gravy.

- 2 to 3 large carrots
- 2 to 3 celery ribs
- 1 medium onion
- 3 medium Yukon gold potatoes, about 1 pound
- 2 tablespoons olive oil, or as needed
- 1 to 2 teaspoons minced garlic (optional)
- ½ cup Amontillado sherry
- 1 small sprig rosemary
- 2 to 3 cups braising liquid reserved from master recipe, or as desired
- Chicken broth, as needed
- 2 pounds braised pork butt from master recipe, cut into bite-sized pieces
- 2 tablespoons all-purpose flour
- 2 tablespoons unsalted butter
- Kosher salt and pepper to taste
- Squeeze lemon juice, as needed
- Dash of Tabasco (optional)
- Chopped parsley to garnish (optional)

Instructions: Cut carrots, celery, onion and potatoes into bite-sized pieces. In a large pot over medium heat, add oil, carrots, celery and onion. Cook, stirring occasionally, until partially cooked and still firm, about 7-8 minutes. Add garlic and sherry, cook until sherry is reduced by half; add rosemary sprig, potatoes, braising liquid and enough broth to almost cover the vegetables. Bring to a simmer, cover and cook — stirring occasionally; taste periodically and remove rosemary before it becomes too strong.




Styling by Lynne Char Bennett

Continue cooking until potatoes are fork-tender, about 15 minutes depending on the size of the pieces. Remove vegetables from pot and set aside. Taste sauce and boil to reduce if more intensify is needed. Set aside.

For the gravy: Combine flour and butter in a medium saucepan over medium heat to make a roux. Cook, stirring frequently until the mixture begins to "bubble" and look grainy. Remove about half of the roux and reserve. Reduce heat to medium-low, whisk in reserved sauce and simmer until mixture thickens. Add more roux as needed for desired consistency. Taste and adjust seasoning. Add lemon juice for brightness and an optional dash of Tabasco.

To finish: Combine pork, vegetables and gravy in a pot; simmer until warmed through. Garnish with parsley, if desired.

 **Wine pairing:** Consider Merlot or a red Rhone blend. Both will complement the savory stew, which has a lighter flavor than stews of beef and lamb.