

Braised Pork Marbella

(10 servings)



Ingredients:

1 (4-5 lb) boneless Pork Butt Roast, trimmed & cut into chunks
3 tsp kosher Salt
Salt & Pepper
3 tbsp EVO oil
5 Garlic cloves, chopped
5 Anchovy Fillets, chopped
1/4 tsp red Pepper Flakes
2 tbsp all-purpose Flour
2 cups Chicken Broth
2 cups dry White Wine
1/4 cup Red Wine Vinegar
1 cup pitted Prunes, halved, divided
1 cup pitted Green Olives, halved, divided
1/4 cup Capers, divided
3 Bay Leaves
1 tsp dried Oregano
1/2 cup chopped fresh Parsley, divided

Directions:

Adjust oven rack to middle position and heat oven to 325°.
Pat pork dry with paper towels and sprinkle all over with salt and pepper.
Heat oil in Dutch oven over medium-high heat until just smoking.
Add pork and cook until well browned all over, 15 to 18 minutes; transfer to plate.
Pour off all but 2 tbsp fat from pot and return to medium-high heat.
Add garlic, anchovies, and pepper flakes and cook until fragrant, about 30 seconds.
Stir in flour and cook for 30 seconds.
Whisk in broth, wine, and vinegar, scraping up any browned bits and smoothing out any lumps.
Stir in half of prunes, half of olives, half of capers, bay leaves, and oregano.
Return pork and any accumulated juices to pot and bring to simmer.
Cover and transfer pot to oven.
Cook until fork inserted into pork meets little to no resistance, about 2 hours.
Remove pot from oven.
Add remaining prunes, olives, and capers to pot, submerging them in braising liquid, and let rest, covered, until prunes have softened, about 10 minutes, discard Bay leaves.
Stir 2 tbsp parsley into sauce and season with salt and pepper to taste.
Sprinkle with remaining 2 tbsp parsley and serve with the rice.