

MILK BRAISED WILLOWGROVE HILL PORK SHOULDER

SERVES 6

1	WILLOWGROVE HILL BONELESS SHOULDER (APPROX. 5LBS)
1 ½ LTR	WHOLE MILK
2 CUPS	WHITE WINE
¼ CUPS	OLIVE OIL
12CLOVES	GARLIC
1 LARGE	COOKING ONION, PEELED AND COARSELY CHOPPED
½ BUNCH	ITALIAN PARSLEY
½ BUNCH	THYME
½ BUNCH	ROSEMARY
½ BUNCH	SAGE
1 TBSP	FENNEL SEEDS
1 TBSP	CORIANDER SEEDS
1 TBSP	CHOPPED PARSLEY (OPTIONAL)
	KOSHER SALT AND FRESHLY CRACKED BLACK PEPPER TO TASTE

METHOD

1. PREHEAT OVEN TO 325 DEGREES.
2. IN A HEAVY BOTTOMED POT LARGE ENOUGH TO EASILY HOLD PORK, HEAT OLIVE OIL UNTIL JUST SMOKING. SEASON THE PORK ON ALL SIDES WITH KOSHER SALT AND FRESHLY GROUND BLACK PEPPER. SEAR ON ALL SIDES IN HOT OIL.
3. TIE PARSLEY, THYME, ROSEMARY AND SAGE WITH TWINE TO MAKE THEM EASIER TO REMOVE LATER.
4. WHEN PORK IS A DEEP GOLDEN ON ALL SIDES REMOVE FROM POT AND SET ASIDE. ADD GARLIC, ONION, HERBS, FENNEL AND CORIANDER SEEDS TO POT. COOK UNTIL ONIONS AND GARLIC ARE GOLDEN STIRRING OCCASIONALLY. RETURN PORK TO POT. DEGLAZE POT WITH WHITE WINE AND REDUCE BY HALF.
5. ADD MILK AND BRING TO A BOIL, PARTIALLY COVER AND BRAISE IN OVEN FOR APPROXIMATELY 2 ½ - 3 HOURS OR UNTIL PORK IS FORK TENDER. TURN PORK AFTER ABOUT AN HOUR TO ENSURE EVEN COOKING.
6. LET COOL TO ROOM TEMPERATURE AND REFRIGERATE (PREFERABLY OVERNIGHT) UNTIL COLD. REMOVE PORK AND SLICE INTO PORTIONS.
7. BEFORE SERVING PLACE PORK IN A HEAT-PROOF DISH AND COVER WITH FOIL. RE-HEAT IN OVEN AT 325 DEGREES FOR 20-25 MINUTES OR UNTIL HOT.
8. REHEAT MILK, IT WILL HAVE SEPARATED INTO CURDS AND WHEY. REMOVE HERB BUNDLE AND PUREE MILK IN A BLENDER WITH ONIONS AND GARLIC. MILK WILL RE-EMULSIFY INTO A BEAUTIFUL RICH CREAMY SAUCE. ADJUST CONSISTENCY WITH WATER IF IT IS TOO THICK. ADJUST SEASONING.
9. SERVE SLICED PORK WITH A GENEROUS AMOUNT OF SAUCE AND GARNISHED WITH CHOPPED PARSLEY, IF USING.
10. ENJOY!

