



## **Brasato di Maiale For a Festive Dinner Party**

Michele Scicolone (December 03, 2014)



The shoulder is one of the tastiest cuts of pork, but it is often overlooked in favor of leaner cuts like the rib or loin. But for rich flavor and tender texture, nothing is better than a pork shoulder especially when made in the classic Italian way, braised with aromatic vegetables, rosemary and wine.

### **SERVES 6**

14-pound boneless pork shoulder roast, rolled and tied n Salt and freshly ground pepper

2 tablespoons extra virgin oliveoil



2 medium onions, chopped

1 carrot, peeled and chopped

1 celery rib, chopped n 4 garlic cloves, chopped n 2 3-inch sprigs rosemary

1 cup dry whitewinen 1 cup water

Brasato di maiale (pork stew) is a perfect choice for a dinner party. It is easy to prepare and can even be made ahead and reheated. Serve it with white beans, polenta, or mashed potatoes and sautéed kale or broccoli and a good bottle of red wine, such as Aglianico. For dessert, an apple tart would be my choice.

Pat the pork dry with paper towels. Sprinkle it generously with salt and pepper. Preheat the oven to 325°F.

In a large Dutch oven, heat the oil over medium heat. Add the pork and cook, turning it occasionally, about 15 minutes. When the meat is almost completely browned, add the onions, carrots and celery. Cook until softened, about 8 minutes more. Stir in the garlic, rosemary, white wine and water. Bring the liquid to a simmer, scraping the bottom of the pan. Cover the pot and place it in the oven.

Cook the roast 2 to 2-1/2 hours or until the meat feels tender when pierced with a fork. Remove the pork and let it rest on a platter covered with foil. Strain the pan juices into a saucepan. Skim off the fat and bring the pan juices to a simmer. Carve the pork and serve it with the sauce.

For more information about cooking, go to [michelescicolone.com](http://michelescicolone.com) [2]

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