



Braised Pork & Red Wine Ragu

PAIRS WONDERFULLY WITH A BOTTLE OF OUR CRANKCASE



This is one of those cold winter night meals that has become a family staple in our house. I always make a huge batch and freeze it in quart-sized Ziploc bags for a quick meal. I like to serve this with short tubule pastas like Rigatoni or Casarecc - so that all the sauce and meat gets into those holes and crevices in the pasta.

This is a hearty dish that begs to be paired with something that has some smooth tartness. So we went with Crankcase from Berghold Vineyards Estate. The notes of dark fruit and black cherry cut into that rich fattiness of the pork, and it's notes of café mocha blend perfectly into the salty-smoky bacon and acidity from

the wine.

- 2 – 3 Tablespoons Extra Virgin Olive Oil
- ½ LBS Thick Cut Bacon – sliced into ½ inch lardon
- 4 pounds boneless pork butt or shoulder cut into large chunks (around 2-3 inch pieces)
- Salt
- Freshly ground pepper
- 2 – 3 Fresh Sage Leaves
- 2 – 3 Fresh Thyme Sprigs
- 2 Rosemary Sprigs

*** Note *** In the fall and winter time – most grocery stores sell a “Poultry Herb Pack” in the fresh herbs section. I usually just get this in one bundle instead of buying each one separately.

- 1 small onion – cut into small dice
- 1 carrot, cut into small dice
- 1 celery stalk, cut into small dice.
- 1 leek – washed, trimmed and cut into small dice
- 6 garlic cloves, smashed and minced
- 2 cups dry red wine
- 2 cups of chicken stock



- 2 small 8 ounce cans of tomato sauce
- 1 LBS dried tube pasta of your choice
- Freshly Grated Parmesan Cheese (For Serving)
- Freshly Chopped Parsley (For Serving)

Note 30 Minutes to 1 Hour before cooking – lay the pork on a parchment lined baking sheet and season with salt and pepper. Let the meat rest and come to room temperature.

Pre-Heat Oven to 325°

In a large heavy bottom pot, heat the oil until shimmering. Add the Bacon and cook over medium heat until the fat has rendered, around 10 minutes. Using a slotted Spoon, transfer the bacon to a large bowl.

When the bacon is done cooking – add the port to the casserole in batches, being cautious as to not overcrowding the pan. Cook over Medium-High Heat until browned all over, about 5 minutes. Using a slotted spoon, transfer the pork to the bowl with the bacon. Repeat this process until all of the pork has been browned.

Tie the Thyme, Sage and Rosemary with kitchen twine. Add this to the pot, along with the onion, carrot, celery, leek and garlic and cook – stirring, until the onions are translucent about 3 – 5 minutes. Tip in the wine, scraping up any browned bits on the bottom of the pot. Add stock and tomato sauce and bring to a boil. Return the pork and bacon to the pot – cover the pot and move to the oven for 1 hour, until the meat is very tender.

When the pork is done, remove the pot from the oven and with a slotted spoon, remove the pork from the pot into a large bowl. Return the cooking liquid to the stovetop over medium heat and reduce at least half or down to ½ a cup of liquid – you’re looking for a sauce that is thickened and will hold a line on the back of a wooden spoon.

When the pork has cooled slightly, shred with two forks – you can also help chop with a chef’s knife if that’s easier for you – it will have a slightly different texture but still very good.

When pork is shredded / chopped return to the pot and thoroughly mix well. Discard the herb bundle.

If you’re not going to eat right away – this is the point where you can let the sauce cool completely – pack into Ziploc bags and put into the freezer to serve at another time.



When ready to eat, bring a large pot of salted water to a boil. Add the pasta and cook until al dente; drain the pasta – saving about 1 cup of the pasta water. In a large bowl, add the pasta, some of the ragu and slowly add a ladle of reserved pasta water – toss well, until the sauce is fully incorporated into the noodles and slightly creamy.

Transfer to shallow bowls, top with parsley and grated parmesan and eat right away.

Serve along side some crusty bread, a light salad and of course, a glass or 3 of Crankcase from Berghold Vineyard Estates.