



BRAISED PORK SHOULDER, GREEN LENTILS, PANCETTA & SWISS CHARD

PAIR WITH: 2017 J.H. WHEELER NAPA VALLEY CABERNET SAUVIGNON

SERVES 4

INGREDIENTS

4-5 pounds pork shoulder, bone in or boneless is ok	1 TBSP parsley, chopped
1 tsp fennel seed powder	1 TBSP chives, sliced
1 TBSP salt	1 TBSP marjoram or oregano, chopped
1 tsp cracked black pepper	1 tsp red wine vinegar
1 bay leaf	½ cup pancetta, chopped
½ white onion, cut into large dice	2 bunches Swiss chard or other hearty green like collards, kale or mustard greens
1 carrot, cut in half	2 TBSP olive oil
2 cloves garlic, smashed	½ cup shallot, chopped
4 cups chicken stock or water	2 cloves garlic, crushed
1 cup French green lentils	

PREPARATION

In a small bowl, mix the fennel seed powder, salt and pepper together, set aside. Cut pork shoulder into ½ pound chunks or pieces the size of a tennis ball. Dry the meat completely and then season with the fennel/salt/-pepper mixture on all sides.

Heat a heavy cast iron or enamel Dutch oven on medium to high heat, add 1 TBSP canola oil, sear the pork pieces until brown on every side, remove from the pot. In that same pot, sauté the chopped onions, garlic cloves and carrot until they just start to brown. Add the pork back into the pot. Cover with chicken stock or water, bring to a simmer and then turn down the heat as low as possible. Cook with the lid on for 3 hours. Remove the lid and cook for another 1.5 hours until the meat starts to fall apart. Turn off heat and let the meat cool in the liquid. Remove the meat from the liquid, strain out the vegetables and reduce the cooking liquid down to 1 cup.

Lentils: Cook according to instructions based on the type you purchased. I like to cover with cold water, a slice of onion, piece of carrot, clove of garlic and bay leaf, then simmer until just tender. After they're cooked, season with salt and a splash of red wine vinegar and then finish with chopped parsley, sliced chives and a little lemon zest.

Braised Greens: Remove the leaves from the stems. If using Swiss chard, I like to save the stems and chop them to add later. Bring a pot of salted water to a boil, blanch the leaves in boiling water for 2 minutes, chill in ice water. In another shallow saucepan, sauté the chopped shallot (add the chopped Swiss chard stems here if you are using them), garlic and a pinch of salt with 2 TBSP olive oil until translucent. Add in the chard leaves and sauté for a minute, coating the leaves with the shallot mixture. Add ¼ cup of the pork cooking liquid or water and cover the pan. Cook for 5-8 minutes until the leaves are super tender.

To serve: Sauté the chopped pancetta in a small sauce pot until rendered and crunchy, add in the finished lentils and mix thoroughly. Serve with braised greens and some of the braised pork. Finish with the reduced pork cooking sauce.