



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Pork Shoulder Ragu**

**Serves 6 – 8**

2 to 2 1/2-pound boneless pork shoulder roast  
1 small onion, chopped  
1 garlic clove, minced  
salt and pepper  
2 tablespoons olive oil  
1 small pat butter  
1 large can (28 oz.) whole tomatoes, with juice  
1 cup red wine  
5 sprigs fresh thyme  
5 sprigs fresh oregano  
Small handful of fennel seeds  
1 tablespoon hot sauce, for smokiness (I used Trader Joe's Hot Chili Sauce)  
Pappardelle  
Freshly grated Parmesan

Preheat oven to 325°F. Liberally salt and pepper the pork roast. Add olive oil and butter to large Dutch oven and heat over medium-high until butter melts, but does not burn. Add pork roast to pan and brown on all sides, about 8-10 minutes in all.

Add the onion and garlic and sauté for 1 minute. Add tomatoes, wine, thyme, oregano, fennel, and hot sauce and bring to a boil.

Cover, and put in oven. Braise for 3-4 hours, turning every hour or so. Add more liquid (water, wine, or tomato sauce) if needed. (The liquid should come to about 1/3 of the way up the pork.) Meat is done when it's practically falling apart.

Put on a cutting board and pull it apart with two forks, then add back to pot and stir. Cook 1 to 2 pounds' pasta according to package directions.

When it's ready, put into individual bowls and top with ragu and lots of Parmesan.

***Credit: [dinnerlovestory.com](http://dinnerlovestory.com)***