
Dutton Estate 2012 Karmen Isabella Pinot Noir Pairing:

Pork Posole

Be sure to begin this recipe at least one day ahead for optimal flavor.

Ingredients:

- 3 tablespoons olive oil
- 2 large onions, chopped
- 6 large garlic cloves, minced
- 1 Tablespoon smoked or Kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon smoked paprika
- 2 tablespoons dried oregano (preferably Mexican*)
- 2 teaspoons ground cumin
- 1 4-5 pound bone-in pork roast, cut into 3-4 pieces, some meat left on bone
- 4 cups (or more) low-salt chicken stock
- 2 7-ounce cans fire roasted green chilies, drained, seeded and chopped
- 2 15-ounce cans golden or white hominy, drained
- Assorted Garnishes: chopped fresh cilantro, sour cream, Optional: shredded cotija (or other hard) cheese, lime wedges, hot sauce

Preparation:

Preheat oven to 350°F. Heat oil in heavy large ovenproof pot over medium-high heat. Add onions to pot and sauté until onions become translucent, about 5 minutes. Stir in garlic, paprika, oregano and cumin and cook until fragrant, about 2 minutes more. Sprinkle pork with salt and pepper and add to pot. Add 4 cups stock, green chilies, and hominy. Bring to boil. Cover and transfer to oven.

Braise stew until pork is tender enough to shred easily, about 2-3 hours. Using slotted spoon, transfer pork to large bowl. Shred pork when cool enough to handle, discarding excess fat. Refrigerate separately until cool.

Pour remaining stew into another container, pressing solids down to allow fat to rise to top, and refrigerate uncovered until fat layer hardens. Discard fat layer from top of chilled stew. Add shredded pork back into stew. Cover and keep refrigerated until time to heat and serve.

Reheat over medium heat, adding additional stock to thin, if desired. Serve in bowls with assorted garnishes.

*Mexican oregano is a different plant with a different flavor.