



TUSCAN-STYLE SLOW COOKED PORK WITH CREAMY POLENTA

Meats such as pork shoulder or beef short ribs marry perfectly with the robust flavors of traditional Italian cooking, and slow cooking produces a tender finish with vibrant aromas within every bite..

**PAIR WITH VIANSA “QUATTRO”
SUPER TUSCAN**

VIANSA
VIGNETI DI FAMIGLIA



TUSCAN-STYLE SLOW COOKED PORK WITH CREAMY POLENTA

3 pounds pork shoulder
1/4 cup olive oil
1 yellow onion, finely chopped
4 cloves garlic, minced
2 carrots, finely chopped
2 tbsp. tomato paste
1 tbsp. sugar
1 cup dry red wine
1 28 oz can whole tomatoes
1 cup beef or vegetable broth
1/4 cup balsamic vinegar
2 bay leaves
2 fresh rosemary sprigs
2 fresh thyme sprigs
1 tbsp. dried oregano
Salt and freshly ground pepper

Polenta

Kosher salt

Freshly ground black pepper

1 1/2 coarse polenta (not quick-cooking) 1/4 cup
unsalted butter

1/2 cup grated parmesan cheese Parsley,
Oregano and Thyme

1. Lay pork out on a cutting board and season generously with salt and pepper. Heat oil in a large heavy pot over medium heat. Add the pork, turning often, until evenly browned, 10–12 minutes. Transfer to a platter and pour off pan drippings.

2. Discard any left over meat pieces from pot, but the juices. Add onion, carrot and garlic to cook, stirring occasionally, until onion is starting to brown and caramelize, about 12–15 minutes.

3. Add tomato paste and stir to combine, cooking until slightly darkened in color, 5–8 minutes.

4. Add wine and cook, scraping the bottom of the pan as you go. Simmer until the liquid is reduced by about half, 5–8 minutes. Add tomatoes, crushing with a wooden spoon. Add herbs, sugar, balsamic, and broth. Finally, add pork with any juices accumulated on the platter; season with salt and pepper.

5. Bring to a boil, then reduce heat and simmer, partially covered, until pork easily shreds with a fork. Depending on the size of your pork shoulder this could do 2-5 hours. For 3 pounds, it should be around 2 1/2 hours.

6. Transfer pork to a cutting board, and use two forks to shred. Season with salt and pepper if needed.

7. Bring 6 cups salted water to a boil in a large pot. Whisking constantly, gradually add polenta; reduce heat to medium-low. Cook, whisking often, until polenta is tender and creamy, 20–25 minutes (if polenta becomes too thick too soon, loosen mixture by adding more water and continue cooking). Add butter and 1/2 cup Parmesan to polenta and whisk until melted; season with salt and pepper.

*Serves 4-6 • Pair with Viansa 2020 Terra Collection Bianchetta Trevigiana
Cook Time 2 1/2 Hours*

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