



BLACK STALLION

ESTATE WINERY

The Black Stallion Estate Winery's North Coast Cabernet Sauvignon is beautifully balanced and understated. The braised pork is rich and luscious, yet it won't overpower the wine's delicacy. The pomegranate and cherries echo and lift the Cabernet's pronounced fruit notes, while the fresh herbs draw out its subtle savory undertones.

POMEGRANATE & CHERRY BRAISED PORK

INGREDIENTS

2 pounds lean pork shoulder
2 tablespoons olive oil
Salt and pepper, to taste
1 medium onion, diced
3 cloves garlic, minced
1 cup pomegranate juice
1 cup dry red wine
Juice of 1 orange
1/2 cup dried tart cherries
1 teaspoon fresh rosemary, minced
1 teaspoon fresh thyme, minced

DIRECTIONS

Preheat to 325°F. Season the pork shoulder generously with salt and pepper. Warm the olive oil in a large oven safe pot over medium high heat and sear the pork for 2 to 3 minutes per side, or until deeply browned. Remove the pork and set aside.

Reduce the heat to medium, then add the onion and garlic to the pot, stirring until softened and fragrant. Pour in the pomegranate juice, red wine, orange juice, and add the dried cherries, rosemary, and thyme. Return the pork to the pot, cover, and transfer to the oven. Braise for about 3 hours, turning the pork occasionally, until the meat is very tender and nearly falling apart.

Remove the pot from the oven and place it on the stovetop over medium heat. Simmer uncovered until the sauce reduces and thickens to a glossy consistency.

Serve with mashed potatoes, creamy polenta, or seasonal vegetables, spooning the reduced sauce generously over the pork.

Serves 6