



# Pork Ragu

## AND PARMESAN POLENTA

3. Add aromatics. Add the garlic to the pot with the carrot mix. Stirring constantly, cook until fragrant, 1-2 minutes. Add the tomato paste to the pot. Cook 2-3 minutes, until browned.
4. Increasing the heat to medium-high, pour the white wine into the pot. Stir constantly, using a wooden spoon to scrape up any browned bits that may have formed at the bottom of the pot. Cook for 4-5 minutes, until the wine is almost completely absorbed. You've just deglazed the pot (you're basically a chef)
5. Tie the herbs together using kitchen twine (or finely chop if you do not have twine), then add to the pot with the bay leaves. Add the crushed tomatoes, stock & browned pork shoulder. Stir to combine. Bring the mixture to a boil. Reduce heat to a low. Cover & simmer, stirring occasionally, for 2 1/2 – 3 hours, or until the pork is fall-apart tender. If the ragu begins to lose too much of its liquid too quickly, add in a splash of water & reduce the heat further.
6. Serve on creamy polenta with generous amount of grated Parmesan.

Note: Pork ragu can be frozen for up to 3 months.  
Doubt that it will be needed, is so good!