



## *Garden Fresh Farm Recipes*

# **Braised Pork with Honey, Orange, Herbs with Rosemary**

Braised pork with honey, orange, herbs with rosemary is a savory-sweet pork braise sweetened with a strong, dark honey in the mix of wine, herbs, citrus and fennel seed. Cooked low and slow adding to the flavor layers throughout the process. This savory pork dish has become a RizzirFarmsGuys favorite recipe.

A rice pilaf is perfect for serving alongside.

### **Ingredients:**

5-6 pounds boneless Pork Shoulder, trimmed, cut into 2-inch chunks  
Salt  
Black Pepper  
¼ cup extra-virgin Olive Oil  
1 Red Onion thinly sliced  
1 Cup dry White Wine  
2 Tablespoons minced fresh Rosemary, divided  
4 Bay leaves  
2 Teaspoons dried Oregano  
1 Tablespoon Fennel Seeds  
½ Cup Dark Honey, divided  
1 Cup Water  
1 Tablespoon grated Orange Zest  
½ Cup Orange Juice  
2 Tablespoons Lemon Juice  
3 Tablespoons Oregano  
3 Tablespoons Cider Vinegar

### **Directions:**

Heat the oven to 325°F with a rack in the middle position.

Season the pork well with salt and pepper.

In a large 7-quart Dutch oven over medium-high, heat the oil. Add a third of the pork in an even layer and cook without stirring until well browned, about 7 minutes. Flip the pieces and cook without stirring until well browned on the second sides, about 5 minutes. Transfer to a bowl and brown ½ of the remaining pork using the oil remaining



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in the pot, transfer to a bowl along with the remaining un browned pork.

Reduce the heat to medium and add the onion and  $\frac{1}{2}$  teaspoon salt. Cover and cook, stirring occasionally, until softened, about 3 minutes.

Add the wine and cook, scraping up any browned bits, until most of the liquid has evaporated, about 5 minutes.

Add 1 tablespoon rosemary, the bay leaves, dried oregano, fennel seeds and  $\frac{1}{4}$  cup honey. Return the pork and juices to the pot, pour in 1 cup water, and stir.

Cover, cook in oven until tender, about 2 to 2½ hours.

Transfer the pork to a large bowl and cover to keep warm. Tilt the pot and skim off and discard as much fat in the liquid as possible.

Stir in the orange juice, lemon juice and remaining  $\frac{1}{4}$  cup honey. Bring to the boil over high, then reduce to medium and cook, stirring often, until a spatula drawn through the liquid leaves a trail, about 10 minutes.

Off heat, stir in the orange zest, the remaining 1 tablespoon rosemary, the oregano and vinegar. Return the pork to the pot and stir to coat with the sauce. Taste and season with salt and pepper.

Serve with a rice pilaf.