

CLAY POT PORK AND TOMATILLO BRAISE

(from the Bewitching Kitchen)

3 tablespoons grapeseed oil
3–4 lb. boneless country pork ribs, cut in pieces
Kosher salt and freshly ground black pepper
2 shallots, coarsely chopped
2 cloves garlic (optional, I omit)
1 can crushed tomatoes, fired roasted if possible (28 oz)
10 tomatillos, peeled, washed and quartered
1 Serrano pepper, chopped (seeded if you prefer less heat)
1 tsp chipotle pepper (ground)
1 tsp chili powder
1 tsp ground cumin
2 bay leaves
2 tablespoons apple cider vinegar
1 tsp salt
water as needed
fresh cilantro to serve

Soak the clay pot in cold water.

Heat 2 Tbs. of the oil in a pan until very hot. Pat the pork dry, season with salt and pepper to taste. Cook the pork until browned on both sides. Transfer to a bowl as you continue browning all pieces. Add a little more oil to the pan, sauté the shallots and garlic (if u sing). Add the ground spices and let them sauté for 30 seconds or so, stirring constantly.

Add the tomatillos and Serrano pepper, sautee for a couple of minutes, then add the can of tomatoes, bay leaves, apple cider vinegar, and salt. Stir everything and add the pork. If needed, add water to almost cover the meat.

Transfer everything to the soaked clay pot, place in a cold oven and turn it to 375F. Cook for 2 hours and 15 minutes if your oven heats slowly (like mine does) or 2 hours in a fast-heating oven.

Serve with fresh cilantro.