

Cabernet Braised Pork

- 2-3 lbs boneless pork shoulder
- 1 ½ cups chicken stock
- 1 cup **B.R. Cohn Olive Hill Estate Cabernet Sauvignon**
- 2 tbsp **B.R. Cohn California Extra Virgin Olive Oil**
- 1 onion, chopped
- 4 cloves of garlic
- 2 carrots, chopped
- 2 stalks of celery, chopped
- 1 bay leaf
- Salt & ground black pepper

Preheat oven to 325 degrees. Heat **B.R. Cohn California Extra Virgin Olive Oil** over high heat. Season the meat with salt and pepper. Brown the meat on all sides, 7 – 8 minutes. Remove and set aside. Pour off excess fat. Add vegetables and garlic to pan. Sauté for about 1 minute. Deglaze the pan by adding **B.R. Cohn Olive Hill Cabernet Sauvignon** and scraping the bottom of the pan to remove excess brown bits. Place pork in a heavy bottom pan to roast. Add wine, vegetables, bay leaf and chicken stock. Cover with foil and place in the oven. Roast pork for about 2 - 2 ½ hours or until meat is tender and falling apart. The foil can be removed during the last 10 minutes of cooking to crisp the pork. Reserve 1/2 cup braising liquid for Warm Mushroom Salad. Allow to rest 10 minutes before slicing. Serve with Warm Mushroom Salad.



3 Hours



Serves 4-6



Pairs with **B.R. Cohn Olive Hill Estate Cabernet Sauvignon**

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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