

Braised Pork Shoulder in Hoisin-Wine Sauce with Dried Plums ▼

The long, slow braising technique results in a pork roast that's ultraflavorful and moist. Though braising isn't quick, the oven does most of the work. As for wine, try the combination of pork and riesling. It may seem surprising to pair a "big" meat like pork with a white wine like riesling, but in fact the two have been deliciously served together for centuries—especially in Germany, Austria, and Switzerland. I've based the braising liquid on hoisin sauce and the Chinese wine known as *shaohshing* wine to add an Asian twist. Serve with a simple accompaniment of baby carrots and mashed potatoes.

MARINADE:

- 1 tablespoon sake (rice wine)
- 1 tablespoon hoisin sauce
- 2 teaspoons brown sugar
- 2 garlic cloves, minced

ROAST:

- 3½ pounds Boston Butt pork roast, trimmed
- 1½ teaspoons salt
- 2 cups chopped onion
- 3 garlic cloves, minced
- 1 cup fat-free, less-sodium chicken broth
- ¾ cup sake (rice wine)
- ¼ cup hoisin sauce
- 1 tablespoon chili paste with garlic
- 10 pitted dried plums, halved

1. To prepare marinade, combine first 4 ingredients, and rub evenly over pork. Cover and marinate pork in refrigerator 24 hours.

2. Preheat oven to 300°.

3. To prepare roast, heat a Dutch oven over medium-high heat. Sprinkle pork with salt. Add pork to pan; cook 8 minutes, browning on all sides. Remove from pan. Add onion and garlic to pan; sauté 2 minutes. Stir in broth, ¾ cup sake, hoisin, and chili paste. Return pork to pan; cover and bake at 300° for 3 hours. Reduce oven temperature to 250° (do not remove pork from oven); cook 30 minutes. Remove pork from pan; let stand 15 minutes. Use two forks

to pull apart pork into bite-sized pieces. Remove and discard any visible fat.

4. Strain wine mixture through a sieve over a bowl; discard solids. Place a large zip-top plastic bag inside a 4-cup glass measure. Pour drippings into bag; let stand 10 minutes (fat will rise to the top). Seal bag; carefully snip off 1 bottom corner of bag. Drain drippings back into pan, stopping before the fat layer reaches opening; discard fat. Add dried plums to pan; bring to a boil. Cook until sauce is reduced to 2 cups (about 10 minutes). Yield: 10 servings (serving size: about 4 ounces pork and about 3 tablespoons sauce).

CALORIES 339 (42% from fat); FAT 15.7g (sat 5.5g, mono 7.1g, poly 1.6g); PROTEIN 30g; CARB 13.2g; FIBER 1.4g; CHOL 102mg; IRON 2.1mg; SODIUM 621mg; CALC 36mg

PERFECT WINE:

Dr. Weims-Prum Wehlener Sonnenuhr Riesling Spatlese 2002 (Mosel-Saar-Ruwer, Germany), \$17. The pure, clean crispness and high acidity of German rieslings are great when juxtaposed with rich pork roasts. This riesling also has hints of apricot that work beautifully against the sweetness of the dried plums and Asian hoisin sauce in the roast.

