



SPONSORED BY
MISSOURI COMMONGROUND

COMPLIMENTS OF RÖBLER VINEYARD

Italian Braised Pork with Gravy Served on Polenta

 4.5 HOURS
 SERVES 8-10

• LET'S GET STARTED •

Preheat oven to 300 F. Poke 6 peeled garlic cloves in roast. Mix Italian seasoning, black pepper and salt for braising rub, and rub on roast. Place in roasting pan with Chambourcin. Cover with foil, roast for 2-3 hours, until falling apart. Remove roast from the pan, let rest for 45 minutes. Shred roast.

Combine tomatoes in stockpot with braising liquid. Cover and cook on medium heat for 45 minutes. Add pork, and cook 30 minutes. Add 2 cups water to keep the gravy loose. Add sugar and basil.

Prepare polenta according to package directions, then transfer it to a glass baking pan and spread evenly. Once set, cut into squares and heat in oven, broiler or saute pan on stovetop to get a little crispy. Cover generously with gravy, drizzle of EVOO and cheese.

WHAT YOU'LL NEED

1 BOSTON BUTT PORK ROAST
6 WHOLE GARLIC CLOVES
1/3 CUP DRY ITALIAN SEASONING MIX
2 TBSP. COARSE BLACK PEPPER
1 TBSP. KOSHER SALT
2 CUPS RÖBLER CHAMBOURCIN
2 LARGE CANS SAN MARZANO TOMATOES
2 CUPS WATER
1 TSP. SUGAR
FRESH BASIL, TO TASTE
1 PACKAGE QUICK-COOK POLENTA
EXTRA VIRGIN OLIVE OIL
PARMIGIANO-REGGIANO CHEESE



MISSOURI WINE PAIRING:

Röbller Chambourcin –
Dry, well-balanced and fruit driven.

FARMERS' TABLE EVENT
MADE POSSIBLE BY
MISSOURI
COMMONGROUND
AND THE HERMANN
WINE TRAIL

THE TRUTH

For farmers, animal health comes first — and sometimes that means social distancing to keep potential infections at bay.



THE TALK

Farmers don't allow visitors because they have something to hide.

