



# Total Locals Club

Recipes for pairing with Total Locals  
Club October 2013 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Pork and Pumpkin Stew

Pair with 2010 Praxis Pinot Noir

Serves 6

### Ingredients:

2 lb. boneless pork shoulder, cut into 1-inch cubes  
Kosher salt and freshly ground black pepper, to taste  
3 Tbs. olive oil  
1 yellow onion, diced  
1 1/2 tsp. minced garlic  
1 tsp. minced fresh ginger  
2 tsp. chicken demi-glaze  
2 tsp. tomato paste  
3/4 tsp. ground cinnamon  
1/4 tsp. ground coriander  
1/8 tsp. freshly grated nutmeg  
1/8 tsp. ground cloves  
1/4 tsp. red pepper flakes  
1 1/2 Tbs. cider vinegar  
3 Tbs. applesauce  
9 oz. canned diced tomatoes with juices  
1 lb. peeled and diced (3/4-inch dice) pumpkin or winter squash  
2 tsp. chopped fresh sage  
2 cups chicken stock

### Preparation:

Preheat an oven to 325°F.

Season the pork with salt and black pepper. In a 3 1/2-quart Dutch oven over medium-high heat, warm 2 Tbs. of the olive oil. Working in batches, brown the pork on all sides, 8 to 10 minutes per batch. Transfer to a plate.

Reduce the heat to medium and warm the remaining 1 Tbs. olive oil. Add the onion and cook, stirring occasionally, until tender, 6 to 8 minutes. Add the garlic, ginger, demi-glaze, tomato paste, cinnamon, coriander, nutmeg, cloves and red pepper flakes. Cook, stirring constantly, until fragrant, about 1 minute. Add the vinegar, applesauce, tomatoes with their juices, pumpkin, sage, stock and pork. Bring to a boil and season with salt and pepper. Transfer the pot to the oven and cook until the pork is fork-tender, 2 to 2 1/2 hours. Skim the fat off the sauce.

