



Locals Choice Club

Recipes for pairing with Locals Choice
Club December 2014 Selections

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Greek Christmas Pork Roast with Chestnuts and Prunes

Serves 6-8. Pair with 2012 Pendleton Estate Petite Sirah.

Ingredients:

- 1 pork butt, about 4lbs
- Salt and freshly ground black pepper
- 1/2 cup extra virgin olive oil
- 1 1/2 cups dry red wine
- 6 medium onions, divided in two, chopped in thin slices
- 1 1/2 cup tomatoes, peeled, seeded and cut in small pieces (alternatively use canned tomatoes)
- 2lbs chestnuts, boiled and peeled
- 2 cups pitted prunes

Preheat the oven to 375°. Oil and season the pork butt generously with salt and pepper. Heat a large, wide pan on medium-high heat and sauté the meat on all sides until golden. Pour ½ cup of the wine into the pan and cook until half has evaporated, about 4 minutes. Oil a large clay/ceramic or ovenproof baking pan and place the browned meat in the pan.

Place the pan back on low heat and add the onions. Sauté the onions in the oil pork drippings for about 10 minutes or until soft. Add the tomatoes, half the chestnuts and remaining cup of wine. Season with salt and pepper and cook for a few minutes to thicken slightly. Pour the sauce over the meat. Cover the ovenproof dish with foil and roast for 2-2 1/2 hours, or until meat is tender. Half way through cooking, add the rest of the chestnuts, the prunes and enough water or additional wine to keep the meat moist. Remove from oven, let cool slightly and serve.

