

Cider-Braised Pork Shoulder

Yields 6 servings

1 (4 pound) bone-in fresh pork shoulder
2 tablespoons olive oil
3/4 cup unfiltered apple cider
salt and pepper to taste

Preheat oven to 325. Season pork shoulder with salt and pepper. Heat oil in an ovenproof heavy pot over moderately high heat until hot but not smoking, then brown meat on all sides, turning occasionally. Transfer pork to plate. Stir in cider to juices in pot. Cover pot with a tight fitting lid and braise pork for about 2 1/2 - 3 hours or until very tender. Transfer pork to serving dish. Boil cooking juices, season with salt and pepper to taste and serve with the pork.

Enjoy with a glass of Novelty Hill Stillwater Creek Vineyard Viognier

Recipe Courtesy of Winery Chef Megan Hartz