

## *Idiot's Kitchen Recipe – Pork Roast Braised in Milk*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Marcella Hazan



Ingredients:

2-3 Pound Boston Butt Pork Shoulder Roast  
1 Tablespoon Butter  
2 Tablespoons Oil  
2 ½ cups (or more) Whole Milk  
Salt & Pepper

Melt 1 Tablespoon Butter and 2 Tablespoons Oil in a heavy pot or dutch oven over medium high heat. Season the pork with salt & pepper and brown on both sides.

When the pork is nicely golden brown, slowly add 1 cup of whole milk. Bring to a simmer then turn the heat down to very low – the lowest setting you can use and still have the milk simmer. Put a lid on the pot leaving it slightly ajar and cook for 1 hour or more until the sauce is golden brown.

When the sauce is brown (after 1 hour or even 90 minutes), turn the meat and add 1 more cup of milk. Simmer the milk for 10 minutes with the lid off and then for 30 minutes with the lid tightly on. After 30 minutes, go back to having the lid slightly ajar and keep cooking until almost all of the liquid is gone from the pot. At that point, add ½ cup milk.

Continue to cook until fork tender and almost falling off the bone. A 3 pound roast will need between 3 and 4 hours to cook.

Remove the tender roast from the pan and allow it to rest for a few minutes. Cut it into thick slices. Spoon most of the oil out of the pan leaving the little milk clusters. Add ¼ to ½ cup of water and stir the clusters into a rich sauce.

Serves 4