



Cooking time: 45 minutes active, 4 hours inactive
serves 6 as a main course

for the braise

One 2-3 pound boneless pork shoulder, cut into 4-6 pieces
1 large white onion or 6 shallots, diced
1 small head of garlic, cut in half crosswise
2 dried smoky peppers with mild heat, such as Guajillos or Mulatos
4-5 oregano sprigs
2 bay leaves
1 cup of white wine
2 quarts of stock
2 cups Rio Zape beans or any pinto varietal
Corn tortillas

for the roasted eggplant spread

5 small eggplant
1 teaspoon red wine vinegar
2 tablespoons lemon juice
2 tablespoons olive oil
Salt to taste
2 cloves confit garlic, *optional*

Pork Braised with Smoky Peppers, Pintos, and a Roasted Eggplant Spread

Note from Chérie: This dish is perfectly fine without the roasted eggplant spread, though it adds an interesting and fun contrast to the smoky pepper broth.

for the braise

Season pork shoulder pieces generously with salt and let sit in the fridge uncovered overnight. Prep dried peppers by cutting the tops off with kitchen shears and removing their seeds.

Bring a large Dutch oven to medium heat on the stovetop, and place the pork shoulder pieces inside on their fattiest ends, working in two or more batches to not crowd the pan. Sear to a golden brown (about 5 minutes on each side.)

Transfer the pork to a plate, turn heat to medium-low, and add onions to the hot fat along with a pinch or two of salt. Cook until soft and fragrant, stirring occasionally (about 10 minutes.) Pour in the wine and let simmer for around 5 minutes. Add pork back to the Dutch oven, along with stock, herbs, garlic, and peppers. If the pork shoulder is not fully immersed in the liquid, add more stock or water. Place the lid ajar, reduce heat to low, and maintain a gentle simmer over the course of about 3 hours, rotating the pork every 30-40

1/2 teaspoon dried chili flakes, *optional*

minutes, adding more stock or water if necessary.

Rinse your beans and turn a large pot of water on medium-low to bring to a gentle simmer. Cook until soft but not smooth, around 1-2 hours. Strain the water from your pot, put it back on the stovetop along with a few scoops of pork broth, and cook for another 30-45 minutes on a low simmer until creamy. At this point, you might need to add more stock or water to the braise if the pork is no longer submerged and add another pinch or two of salt.

Once the pork has softened to the point where it can pull apart with a fork, remove the peppers, bay leaves, and oregano stems. Squeeze the garlic cloves into the sauce and discard their skins. You have the option to run an immersion blender through before adding the beans to the Dutch oven.

Serve alongside toasted corn tortillas and optional eggplant spread.

for the roasted eggplant spread

Heat oven to 425 degrees. Poke eggplant all over similar to a potato so that it doesn't burst. Roast for around 40 minutes until soft. Once cool, cut open to scrape the interior into a blender, and discard the skins.

Add red wine vinegar, lemon juice, olive oil, salt to taste, and optional red chili flakes and/or confit garlic. Pulse, taste, and adjust for additional vinegar, olive oil, and salt as you like.

SOURCE: [THESAVERY.SUBSTACK.COM](http://thesavory.substack.com)