

Braised Pork All'Arrabbiata

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2 1/2	pounds	boneless pork shoulder - trimmed kosher salt and black pepper
2	tablespoons	extra virgin olive oil
10	cloves	garlic - peeled and smashed
1 1/2	teaspoons	red pepper flakes
3		14 oz cans fire roasted tomatoes
1	cup	red wine
5	sprigs	basil

Heat oven to 350. Season the pork all over with 2 teaspoons salt and 1 teaspoon pepper.

In a large Dutch oven, heat the olive oil over med-high. Add the pork shoulder and sear until browned on all sides, 8-10 minutes.

Reduce heat to medium low. Add the garlic and red pepper flakes to the oil and stir to combine. Add the tomatoes, red wine and basil. Stir to combine, season with salt and lots of black pepper, then bring to a boil over med-high heat.

Cover, then transfer to oven until pork falls apart, 2.5 - 3 hours.

Shred pork with two forks in stir into sauce.

Description: "pork"