

## BRAISED PORK CHEEKS

4 LBS OF PORK CHEEKS  
1 LARGE BROWN ONION  
1 MEDIUM FENNEL BULB  
4 CLOVES OF GARLIC  
WHITE WINE  
6 CUPS OF PORK/DUCK STOCK OR CHICKEN AND BEEF STOCK  
FRESH THYME  
BAY LEAF  
ITALIAN PARSLEY  
24 PEARL ONIONS

## PORK/DUCK STOCK

5 LBS OF PORK BONES, PREFERABLY NECK  
CARCASS FROM ONE ROAST DUCK  
2 LARGE BROWN ONIONS  
1 HEAD OF GARLIC  
4 CELERY STALKS  
6 SPRIGS OF FRESH THYME  
2 BAY LEAVES

PEEL ONIONS AND SLICE LENGTHWISE IN QUARTERS  
TRIM AND ROUGHLY CHOP CELERY

PUT ALL INGREDIENTS IN A LARGE STOCK POT AND FILL TO THE BRIM WITH COLD WATER.

BRING TO A SIMMER ON TOP OF THE STOVE. SIMMER OVER A VERY LOW FLAME (STOCK SHOULD BARELY BUBBLE) FOR 6 HOURS OR OVERNIGHT.

ALLOW TO COOL. STRAIN OUT SOLIDS. REFRIGERATE OVERNIGHT OR UNTIL THE FAT CONGEALS AT THE TOP.

SKIM OFF FAT. STRAIN INTO CONTAINERS (1QT, 4 QT, 6QT) AND FREEZE WHATEVER YOU DON'T USE FOR THE DISH.

## PORK CHEEKS

PRE-HEAT OVEN TO 325°

HEAT 1/3 CUP OF OLIVE OIL IN A DUTCH OVEN OVER HIGH HEAT.

DRY PORK CHEEKS THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER. BROWN ON ALL SIDES.

MEANWHILE, PEEL AND DICE ONIONS.

QUARTER FENNEL BULB LENGTHWISE. CUT OUT TOUGH WEDGE AT THE ROOT END. SLICE THINLY.

PEEL 4 GARLIC CLOVES, BUT LEAVE WHOLE.

WHEN THE CHEEKS ARE BROWNEED, TAKE THEM OUT AND RESERVE. POUR OFF MOST OF THE FAT.

REDUCE HEAT. ADD 2 TBSPS OF BUTTER, THEN THE FENNEL AND ONIONS. COVER AND SWEAT UNTIL TRANSLUCENT. ADD THE GARLIC CLOVES AND COOK A FEW MINUTES MORE.

ADD THE PORK CHEEKS AND 1/2 CUP OF WHITE WINE. BRING TO A BOIL. ALLOW THE WINE TO REDUCE BY HALF. POUR IN ENOUGH STOCK TO COVER. RETURN TO A BOIL. TOSS IN A FEW THYME SPRIGS AND THE BAY LEAF.

PLACE IN THE OVEN AND COOK, COVERED, FOR ABOUT 1 1/2 HOURS OR UNTIL THE CHEEKS ARE EASILY PIERCED WITH A SHARP FORK BUT ARE NOT FALLING APART.

WHILE THE PORK IS COOKING, PREPARE THE PEARL ONIONS.

FILL A LARGE SAUCEPAN WITH WATER AND BRING TO A BOIL.

MEANWHILE, USE A VERY SHARP PARING KNIFE TO TRIM OFF BOTH ENDS OF THE PEARL ONIONS.

WHEN THE WATER BOILS, DUMP THE ONIONS IN AND BRING THEM BACK TO THE BOIL FOR ABOUT A MINUTE.

DRAIN AND DUMP INTO A SINK FULL OF COLD WATER. SQUEEZE THE ONIONS OUT OF THEIR SKINS. SPREAD THEM ON A DISH CLOTH TO DRY A BIT.

HEAT 1 TBSP OF COOKING OIL AND 2 TBSPS OF BUTTER IN A MEDIUM-SIZED FRYING PAN. WHEN THE BUTTER IS VERY HOT, ADD THE ONIONS.

SALT AND PEPPER. SPRINKLE 1 TSP OF SUGAR OVER THE ONIONS. SHAKE THE PAN TO MOVE THE ONIONS AROUND. WHEN THEY ARE LIGHTLY BROWNEED, POUR IN ABOUT A CUP OF STOCK.

COVER AND SIMMER ON A LOW FLAME FOR 8 MINUTES OR UNTIL THEY ARE TENDER.

WHEN THE PORK CHEEKS ARE DONE, REMOVE THYME SPRIGS AND BAY LEAF. ADD THE PEARL ONIONS AND SOME CHOPPED PARSLEY.

SERVE WITH STEAMED RICE, POLENTA OR ORZO.

SERVES 6

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

I'M GOING TO RECOMMEND THE **DUEMANI "CIRFRA"** WHICH IS A TUSCAN WINE, ACTUALLY, A SUPER TUSCAN IN THAT IT'S 100% CABERNET FRANC, BUT IS NOT AN INTERNATIONALLY STYLED, OAKY OR EXTRACTED WINE. IT'S A NICE MIX OF RED AND BLACK FRUITS, WITH GOOD ACIDITY TO TEMPER THE FAT OF THIS DISH, AND EARTHY, HERBAL NOTES TO COMPLEMENT THE FRUIT. FULL AND TEXTURED, THIS IS A GREAT BOTTLE FOR BRAISES AND CHILLY NIGHTS. ABOUT \$30/BOTTLE.