

PORK POT ROAST with FENNEL and PEARS

This recipe is based on one I found in the February/March 1997 issue of FINE COOKING magazine. The original recipe called for half the amount of pears, fennel, sherry, and stock that I use. I serve this dish with whipped sweet potatoes and turnip greens, and finish it off with pecan pie. (recipes available on this site)

3 to 4 pound Boston Butt, well trimmed

4 cloves garlic, slivered

2-3 bulbs fennel, coarsely chopped (about 3 cups)

3 shallots, minced

6 ripe pears, peeled, cored and diced

½ cup dry sherry

½ cup chicken stock

1 tablespoon fennel seeds, chopped

1½ teaspoons salt

¾ teaspoon freshly ground black pepper

Heat the oven to 350 degrees. Poke the meat all over with a thin bladed knife and insert the garlic into holes. Put fennel, pears, shallots, sherry, and stock into a Dutch oven, and toss to combine. Add roast to the pan, pat the top with the fennel seeds, and sprinkle it with salt and pepper. Cover pan and cook 3½-4 hours, or until tender. Remove from oven and let it rest for 5 to 10 minutes before serving.