



## *Baked Orecchiette with Pork Sugo*

Preparation Time: up to 1 hour

Cooking Time: 4 hours

Serves: 8

Difficulty: Easy

### INGREDIENTS

3 ¼ pounds boneless pork shoulder, cut into 1 inch pieces  
Salt and freshly ground pepper  
3 tablespoons extra virgin olive oil  
4 carrots cut into ¼ inch dice  
4 celery ribs cut into ¼ inch dice  
1 large sweet onion cut into ¼ inch dice  
4 garlic cloves finely chopped  
14 oz can diced tomatoes  
1 ½ cups dry red wine (use organic if you are allergic to red wine like me)  
4 thyme sprigs  
5 cups chicken stock/broth (1 container = 4 cups)  
2 tablespoons chopped flat leaf parsley  
1 tablespoon chopped oregano  
½ teaspoon crushed red pepper  
1 ½ pounds orecchiette  
2 cups freshly grated parmigiano-Reggiano cheese (7 oz)

### DIRECTIONS

1. Season pork with salt and pepper.
2. In a large, enameled cast iron casserole pot, heat olive oil until shimmering. Add pork in a single layer and cook over moderately high heat until pieces are golden brown all over, about 12 minutes.
3. Add carrots, celery, onion, and garlic, cook until softened and browned in spots, stirring, about 8 minutes.
4. Add tomatoes and their juices and bring to a simmer.
5. Add red wine and thyme sprigs and cook over high heat until the wine is reduced by half, about 5 minutes.
6. Add stock and bring to a boil. Cover and simmer over low heat until the pork is very tender, about 2 hours.
7. Use a slotted spoon and transfer the pork and vegetables to a food processor. Discard the thyme sprigs. Pulse until the pork is shredded.
8. Scrape the shredded pork and vegetables back into the casserole dish/pot. Stir in the chopped parsley, oregano and crushed pepper, and season with salt and pepper.
9. Preheat the oven to 375f.
10. In a large pot of boiling salted water, cook the orecchiette until it is firm to the bite, about 5 minutes. Drain well.
11. Add the orecchiette to the casserole and toss the pork sauce. Scrape pasta into a large baking dish and sprinkle all over the cheese.
12. Bake the casserole in the upper third of the oven for about 35 minutes or until golden brown on top.
13. Let it stand for 10 minutes before serving.