



Braised Pork Shoulder

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| <ul style="list-style-type: none">▪ 3-4 pounds pork shoulder▪ 1 tablespoon kosher salt▪ 2 bulbs fennel▪ 1 large yellow onion▪ 1 head garlic | <ul style="list-style-type: none">▪ ¼ cup extra-virgin olive oil▪ 2 teaspoons freshly cracked black pepper▪ 5 cups whole milk▪ 3 bay leaves▪ 7-8 sprigs fresh thyme▪ 1 lemon |
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- 01 Pat the pork shoulder very dry using paper towels, then pierce the meat with a sharp paring knife a few times on each side. Season all over with the kosher salt, ensuring every side is covered. Allow the pork to sit at room temperature for at least 30 minutes, or ideally one hour. While the pork comes to room temperature, trim and quarter each fennel bulb, slice the onion into 8 wedges, and cut the head of garlic in half crosswise. Set aside.
- 02 Preheat the oven to 275° Fahrenheit. Pat the pork dry once more, then season all over with cracked black pepper. Add the olive oil to a 3-quart dutch oven over medium heat. Once the oil begins to ripple, add the pork shoulder and sear each side until it develops a golden-brown crust, about 5-7 minutes per side. Once browned, remove from the dutch oven and set aside.
- 02 Add the prepared fennel, onion, and garlic and season with a pinch of salt. Allow them to sear, undisturbed, until they develop a deep golden color—about 5 minutes. Add the milk, then use a whisk to scrape up the browned bits on the bottom of the pot. Return the pork to the pot, along with any liquid on the plate. Add another pinch of kosher salt to the milk, along with the bay leaves and thyme. Using a knife or peeler, peel large strips of zest from the lemon, avoiding the white pith, and add the lemon zest to the pot as well. Transfer to the oven, leaving the pot uncovered.
- 02 Braise for 3 to 3 ½ hours, or until the thickest part of the pork shoulder registers 145° Fahrenheit, turning the pork shoulder once every hour. After braising, allow the pork to rest in the braising liquid for 15-30 minutes. Remove the sprigs of thyme, bay leaves, and lemon zest. Slice the pork and serve with the caramelized, braised onion and fennel and the sauce from the braise.