

# SLOW-COOKED ORANGE-CHILI PORK SHOULDER

SERVES 6

MAKE THIS RICH DISH ON A WINTER'S NIGHT, and for six hours your house will be filled with the wonderful aroma of slow-cooked pork. The longer and slower you cook it, the better it is. The pork has several layers of flavor, including deep orange from the fresh orange juice and marmalade, a kick from the chili powder, and a vinegar tang from the olives. Serve the pork as a pulled-pork sandwich, spooned over Parsnip-Herb Biscuits (page 247), over pasta, or with steamed potatoes.

3 tablespoons chili powder	1/2 cup red wine vinegar
1 tablespoon plus 1/2 teaspoons kosher salt	1 cup pitted green olives, roughly chopped
1 tablespoon freshly ground black pepper	1 tablespoon fennel seeds
3 pounds boneless pork butt or shoulder roast	1 tablespoon grated orange zest
3 tablespoons extra-virgin olive oil	1 cup freshly squeezed orange juice (2 oranges)
2 medium yellow onions, diced	3 tablespoons orange marmalade
12 garlic cloves, chopped	3 to 4 cups Chicken Stock (page 230) or store-bought low-sodium chicken broth
1 cup dry white wine	

In a small bowl, mix the chili powder and 1 tablespoon each of the salt and pepper. Rub the entire roast with the mixture, massaging it into the meat. Reserve any of the spices that don't stick to the roast.

Heat a large Dutch oven or a heavy pot with a tight-fitting lid over medium-high heat. Add 2 tablespoons of the olive oil. Place the pork in the pan and sear it on all sides until well browned but not burned, 10 to 15 minutes. Transfer to a plate; reserve the pot.

Heat the remaining 1 tablespoon olive oil in the pot, add the onions, and sauté, stirring frequently, until they are lightly browned and softened, about 4 minutes. Add the garlic and cook for 1 additional minute. Add the white wine and bring the mixture to a boil, scraping any browned bits off the bottom of the pan with a wooden spoon.

Add the vinegar, 1/2 cup of the olives, the fennel seeds, orange zest, orange juice, marmalade, remaining 1 1/2 teaspoons salt, and any remaining spice rub, and stir. Return the pork to the pot. Add just enough chicken stock to come halfway up the roast, and bring the stock to a boil. Cover the pot and reduce the heat to low. Simmer gently for 1 1/2 hours, adding more stock if necessary to maintain the level of the liquid. The pork is done when it