

PORK RILLONS



Ingredients:

3-3 ½	Pounds	Pork Butt
4	Teaspoons	Himalayan Pink Salt (freshly ground)
1	Teaspoon	Black Pepper (freshly ground)
2	Tablespoons	Vegetable Oil
2 ½	Cups	Dry Red Wine (I use Malbec)
¾	Cup	Light Brown Sugar
2	Sprigs	Fresh Rosemary

Directions:

1. Remove fat cap from pork butt, then cut into 1 x 1 inch cubes. Sprinkle on all sides with salt and pepper, cover and refrigerate for 24 to 48 hours.
2. Heat oil in a deep saute pan over medium-high heat until shimmering. Add half the pork and cook, turning occasionally until it is well browned on all sides. Transfer to a slow cooker and repeat with remaining pork.
3. Add the wine to deglaze the pan, scraping up any browned bits. Add the sugar and stir until dissolved, about 30 seconds. Transfer to the slow cooker with the pork. Add the rosemary.
4. Cover and cook on low for 6 to 8 hours – stirring once halfway through cooking.
5. Using a slotted spoon, transfer pork to a large plate. Discard rosemary. Transfer the wine mixture to a saucepan and cook on medium-high until sauce is thick and syrupy.
6. Once sauce reaches desired consistency, add pork and stir to coat.