



Asian-Style Pork with Noodles

Asian, Crock Pot, Pork

Prep Time: 30 minutes **Cook Time:** 8 hours **Servings:** 6

INGREDIENTS

- 2 1/2 lb boneless pork shoulder, trimmed of most fat and cut into 1 1/2 in chunks
- 1 large yellow onion, finely chopped
- 4 garlic cloves, smashed
- 1/4 cup beer or dry white wine
- 1/2 cup chicken stock
- 2 large carrots, peeled and finely chopped
- 1 lb Chinese egg noodles
- 1 red bell pepper, seeded and thinly sliced
- 1 small serrano chile, seeded and minced
- 1/4 cup chopped fresh cilantro



For the Vinaigrette:

- 2 tbsp extra-virgin olive oil
- 1 tbsp low-sodium soy sauce
- Juice of 1 lime
- 2 tsp sherry vinegar
- 1 tsp peeled and minced fresh ginger
- 1/8 tsp sugar
- 1/8 tsp salt

DIRECTIONS

To make the vinaigrette in a blender or mini food processor, combine the olive oil, soy sauce, lime juice, vinegar, ginger, sugar, and salt and process for 15 seconds. Transfer to a bowl and set aside.

Season the pork all over with salt and pepper. In a large fry pan over medium-high heat, warm 2 tbsp of oil. When the oil is hot, working in batches to avoid crowding, add the pork and sear, turning once, until golden brown on both sides, about 8 minutes total. Transfer the pork to a plate.

Pour off most of the fat from the pan and return to medium-high heat. Add the onion and sauté until softened and lightly golden, 6 to 8 minutes. Add the garlic and cook for 1 minute more. Pour in the beer or wine and stir to dislodge any browned bits on the pan bottom. Stir in the stock and transfer the contents of the pan to a slow cooker. Add the carrots and place the pork and any accumulated juices on top. Cover and cook on the low setting for 8 hours. The meat should be very tender.

Transfer the pork to a platter and let rest for a few minutes. Meanwhile, using a large spoon, skim off as much fat from the braising liquid as possible. Shred the pork with 2 forks, then return it to the braising liquid.



Bring a saucepan three-fourths full of salted water to a boil. Add the noodles, stir and cook until al dente, according to package directions. Drain well and transfer to a large bowl. Add the bell pepper, chile, the vinaigrette to taste, half each of the cilantro and parsley, about two-thirds of the shredded pork and a generous amount of the braising liquid. Toss to mix well.

Transfer to a platter and arrange the remaining pork, cilantro, and parsley over the top. Serve warm or at room temperature. Serves 6.