



Garlicky Pork Shoulder with Greens

Crock Pot, Mexican, Pork, Spanish

Prep Time: 30 minutes **Cook Time:** 8 hours **Servings:** 3

INGREDIENTS

1 1/4 lb. boneless pork shoulder, cut into 1 1/2-inch chunks

1/2 large yellow onion, finely chopped

1 fresh thyme sprigs

7 1/2 to 10 garlic cloves

1/2 tsp. minced fresh rosemary

1/3 cup dry red wine

1/2 Tb. red wine vinegar

1/3 cup beef or chicken broth

About 5/8 lb. kale, tough stems removed, leaves cut crosswise into wide strips



DIRECTIONS

Season the pork generously with salt and pepper. In a large fry pan over medium-high heat, warm 2 tbsp of olive oil. Working in batches, add the pork and sear, turning as needed, until well browned on all sides, 6 to 7 minutes. Using a slotted spoon, transfer to a plate.

Pour off most of the fat from the pan and return it to medium-high heat. Add the onion and thyme and sauté until the onion is golden brown, about 5 minutes. Add the garlic and rosemary and cook for 1 minute. Pour in the wine and vinegar and stir to scrape up the browned bits from the pan bottom. Transfer the contents of the pan to a slow cooker. Add the broth and the pork and stir to combine. Cover and cook on low for 8 hours. Stir in the kale, cover and cook for 30 to 60 minutes. The pork and kale should be very tender.

Using the slotted spoon, transfer the pork and kale to a platter. Skim any fat off the cooking liquid, then drizzle the liquid over the meat and serve immediately. Serves 6.