Pork Ragu with Broken Pasta

Makes food

> 24 hour advanced preparation required.

Ingredients

4-6 pounds bone-in pork shoulder (or country ribs with pork bones)
1 teaspoon of each salt, pepper, onion powder, and garlic powder
1 large onion, chopped
1 rib celery, chopped
1 box lasagna
1 large fennel bulb, chopped
1 quart chicken broth
½ cup Parmesan cheese
3 tablespoons lemon juice
5 sprigs of thyme
4 tablespoons of butter
Large handful of arugula leaves

Instructions

1. Cut fat off pork, rub with salt/pepper/onion powder/garlic powder mix. Refrigerate overnight.
2. Preheat oven to 350°. In cast iron dutch oven on stovetop on med-high cook onion, fennel, and celery in olive oil until they soften.
3. Add thyme and chicken broth, heat to simmer. Add pork, cover, and put in oven for 2 hours.
4. When done, remove from oven, remove lid, and let the meat cool in the broth for 30 minutes.
5. Break pasta into large pieces, cook until al-dente.
6. Remove pork, gently pull meat and tear into bite-size chunks.
7. Strain liquid, discarding solids. Return to stove, boil to reduce by half. Remove from heat.
8. Add al-dente lasagna and pork, stir in 4T butter to emulsify.
9. Add lemon juice, Parmesan cheese, and arugula. Stir.
10. Serve in bowls.

Source

Dad

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