



Casserole Roasted Pork

NIBBLEDISH CONTRIBUTOR

Ingredients

For the marinade:

2 cups white wine

1 chopped shallot

2 chopped garlic cloves

1 bay leaf, crumbled

2-3 sprigs of parsley

Salt and pepper

For the roast:

3 pound boneless pork roast

4 tablespoons butter

1 large onion, sliced

3 turnips, peeled and quartered

3 carrots, peeled and cut into 1" pieces

3 potatoes, peeled and quartered

3 pears, quartered and cored

1 1/2 cup wine, stock, or combination of both

1 flameproof casserole

Fresh herbs(I used sage, parsley,thyme, and sage)

Instructions

Combine the marinade ingredients and marinate the pork overnight.

Remove the pork from the brine and dry before proceeding.

Melt the butter in the flameproof casserole and brown the roast on all sides.

Add the vegetables and cook briefly, add the stock-wine and the herbs.

Bring the mixture to the boil, cover with a tight fitting lid and place in a preheated 325 degree oven.

Braise for 1 1/2 to 2 hours.

Remove the pork and vegetables, keep warm, remove the herbs and discard.

Let the roast rest for at least 10 minutes before carving.

Thicken the pan juices , if desired and serve with the pork and vegetables.