

## Spanish Pork Braise (in a soup)

Author: Steve Johnson in Bon Appétit | September 2006

Carolyn T's  
Main Cookbook

Servings: 7



### PORK:

- 2 tablespoons extra-virgin olive oil
- 1 large onion, chopped
- 2 large carrots, chopped
- 5 large garlic cloves, chopped
- 1 tablespoon chopped fresh thyme
- 4 cups low-salt chicken broth
- 6 medium pork shank pieces, 2 1/2 inch thick, or a large ham hock
- 1 pound pork sausage
- 28 ounces canned tomatoes (28 ounce) tomatoes coarsely chopped
- 1 cup dry Sherry
- 3 whole dried ancho chiles, halved, stemmed, seeded (or Guajillo)
- 2 tablespoons tomato paste
- 1 tablespoon chili powder
- 1 tablespoon Hungarian sweet paprika
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- 2 cups canned beans, garbanzo (or other variety), drained

### GREMOLATA:

- 1/4 cup Italian parsley, finely chopped fresh
- 1/4 cup toasted almonds (optional) chopped
- 1 tablespoon grated orange peel, or lemon zest

*Serving Ideas: For me, this was prepared as a soup. Originally the recipe was meant as a kind of Spanish pork osso buco surrounded by beans. If you'd prefer that type, reduce the chicken broth, add more beans, and use more pork shanks in the original mixture. Refer to the online recipe at [epicurious.com](http://epicurious.com)*

**Blog: Carolyn T's Blog:**  
<http://tastingspoons.com>

Your Text Here

*Per Serving (excluding unknown items): 657 Calories; 37g Fat (51.6% calories from fat); 49g Protein; 30g Carbohydrate; 7g Dietary Fiber; 160mg Cholesterol; 682mg Sodium. Exchanges: 1 Grain(Starch); 5 Lean Meat; 2 Vegetable; 0 Fruit; 2 Fat.*

*Notes: The original recipe also called for prosciutto (thin slices) to be shredded and added to the garnish as well as the pork braise mixture.*

### Description:

1. PORK: In a large heavy-bottomed pan heat the olive oil until it's shimmering, then add the chopped onion. Saute for 3-4 minutes until it's translucent, then add the carrots and celery. Continue to saute for 5 more minutes, then add the garlic. Add the pork sausage meat to this mixture and saute until the meat is no longer pink. Add the fresh thyme, chicken broth, pork shanks (or ham hock), tomatoes, Sherry, chiles, tomato paste, chili powder, paprika, cumin and coriander.
2. Bring to a boil and simmer for about an hour. Skim off fat, if at all possible. (Ideally, make this one day ahead and chill overnight to remove the fat.)
3. Add the beans (or make them yourself and add them to the stew/soup mixture).
4. Remove the ham hock and cool briefly. Remove meat, shred and return to soup pot. If you have pork shanks, they may be served in the soup bowl, or you may remove them from the soup and discard the fat and bones, returning pulled pieces to the soup pot to reheat.
5. GREMOLATA: Finely mince the parsley, almonds and orange (or lemon) peel. Cover and set aside.
6. Taste soup for seasoning - add salt if necessary, and pepper to taste. Remove pieces of whole chile. You may add other vegetables at this point if you'd like.
7. Scoop about 2 cups of soup into a wide soup bowl and sprinkle generously with the gremolata. Serve immediately.