

Pork Loin Braised in Milk & Cream (for 4-6)

Source: Saveur November 2001

INGREDIENTS:

1 5 lb pork rib roast	salt & freshly ground pepper
1 TBS olive oil	2 TBS butter
Leaves from 1 bunch of fresh sage	2 C whole milk
Wide strips of zest from 1 lemon	2 C heavy cream

DIRECTIONS:

Remove & separate ribs from roast & set aside. Tie roast with twine - generously season with salt & pepper. Heat oil + 1 TBS of butter in medium heavy-bottomed casserole dish over medium-high heat till butter melts. Add pork, fat side down, & ribs - cook till browned on all sides (2-3 minutes/side).

Pour off fat & reduce heat to medium - add remaining 2 TBS butter. When butter melts, add half the sage leaves & fry for a few seconds. Slowly add milk & cream, then lemon zest - season to taste with salt - bring to simmer. Reduce heat to medium-low, partially covering casserole - gently simmer 1 hour, turning pork after 20 minutes.

Coarsely chop remaining sage leaves & add to casserole. Continue simmering, partially covered, for 1 more hour, turning meat after 30 minutes. Uncover & continue simmering, turning every 30 minutes till meat is very tender & milk mixture is pale golden and thick (about 90 more minutes).

Transfer meat to a warm serving platter & remove twine - slice meat. Discard ribs and spoon sauce over meat. Serve.