Pork Stew

DiAna Werger

2 pounds boneless pork shoulder or pork butt, diced into (1.5-2} inch chunks
1 tablespoon butter
1 tablespoon olive oil
1 small onion chopped
2 garlic cloves minced
½ teaspoon dried thyme
½ teaspoon dried rosemary
2 bay leaves
Salt and pepper to taste
2 cups Yukon potatoes, peeled and diced
2 large carrots, cut into 1-inch chunks
2 large celery ribs, roughly chopped
4 cups chicken broth
15 ounces canned diced tomatoes, undrained
1 cup frozen green beans
2 tablespoons freshly minced parsley cup
1-2 tablespoons cornstarch plus an equal amount of water or broth

Cut pork into 1-inch chunks (or a little larger). Heat a large soup pot or Dutch oven on the stove over medium-high heat. Melt 1 tablespoon each oil and butter. Add pork, onions and celery and brown for several minutes on all sides; pork does not have to be cooked all the way through.

Add garlic, dried thyme, rosemary and bay leaves and cook for about a minute, then add broth and tomatoes (with the juice). Bring to a boil, reduce heat to low and simmer for about an hour or until pork is tender.

Add potatoes, carrots, and green beans to the stew and bring to a boil. Reduce the heat to low again and cover. Simmer for an additional 15-20 minutes or until vegetables are tender and broth is slightly thickened.

To thicken the stew: ln a small bowl, whisk together cornstarch and water or broth with a fork until smooth. Stir in the cornstarch slurry and simmer, uncovered, for 5-10 minutes or until thickened. Stir in fresh minced parsley.