

SLOW COOKER PORK RAGU WITH FENNEL

(slightly modified from Serious Eats)

1 (6-pound) bone-in pork shoulder
Kosher salt and freshly ground black pepper
1 1/2 tablespoons olive oil
2 fennel bulbs, trimmed and thinly sliced
1 large carrot, peeled and cut on the bias
2 large shallots, sliced
3/4 cup dry white wine
1 tablespoon Worcestershire sauce
1 (28-ounce) can crushed tomatoes
2 tablespoons tomato paste
4 sprigs fresh thyme
2 bay leaves
1/4 teaspoon crushed red pepper
1/2 teaspoon dried oregano
1/2 teaspoon dried rosemary, crushed
1/2 teaspoon dried sage
1 Parmesan rind

Season pork all over with salt and pepper and place in the bowl of a large slow cooker. Heat oil in a Dutch oven over medium-high heat. When oil is shimmering, add fennel and carrot and cook, stirring often, until vegetables start to brown, 6 to 10 minutes. Add shallots and continue cooking until softened, about 4 minutes longer. Add wine and bring to a boil. Simmer for a couple of minutes, then add the Worcestershire sauce, tomatoes, tomato paste, thyme, bay leaves, 1 1/4 teaspoons of salt, 3/4 teaspoon black pepper, crushed red pepper, oregano, rosemary, sage, and Parmesan rind. Stir to combine and transfer to the slow cooker, pouring tomato mixture on top of the pork shoulder.

Cover and cook on low setting for 10 to 12 hours, basting with tomato sauce occasionally. When pork is fall-apart tender, transfer meat to a bowl and discard thyme, bay leaves and Parmesan rind. Skim fat from the top of the sauce and adjust seasonings, if needed. When meat is cool enough to handle, shred using two forks, and discard the bone and any undesirable fat. Mound meat on top of your favorite side dish, spoon sauce on top and garnish with shredded Parmesan.