

# Icewine Braised Pulled Pork Peach Salsa and Ontario Garlic

## Ingredients

6 large smoked pork hocks  
1 tbsp. grape seed oil  
½ cup large diced onion  
½ cup large diced carrot  
½ cup large diced celery  
½ cup large diced fennel  
½ cup large diced tomatoes  
6 cloves of garlic  
1 bottle of Oak Aged Vidal Icewine  
6 cups of chicken stock  
2 sprigs of rosemary  
2 sprigs of thyme  
5 black peppercorns  
1 star anise



## Method:

Heat the grape seed oil in a large casserole dish over medium to high heat. Dry the pork hocks with paper towel and sear in the grape seed oil. Once brown on all sides, remove and set aside. Add in the onions, carrots, celery, fennel, and garlic. Saute until golden brown and then add the tomatoes, peppercorns, star anise, herbs and a splash of water. The water along with the juices from the tomatoes will help to release the brown vegetables that have stuck to the bottom to the pan (do not allow to burn only brown). Now return the pork hocks to the pot followed by the icewine and chicken stock. Bring to a boil and then simmer either on stove top or in the oven until the pork falls from the bone. Should take approximately 2 hours. Once the meat is falling from the bone, remove the pot from the stove and allow the pork to cool in the braising liquor. This will insure the pork does not dry out. When cool simply pull the pork from the bone, flake down and chill.

Serve on a toasted bun with “The Garlic Box – Peach Salsa with Ontario Garlic” and melted Oka.

Recipe by Jason Parsons



*JP*