

Afelia



Marinated Pork in Red Wine
A Greek Cypriot Recipe



Ingredients for Meat Mixture

2 ½ lbs boneless pork (neck or shoulder), cut in small pieces

2 cups red wine

Freshly ground pepper

2 T freshly ground coriander

1 tsp. salt

½ tsp. cumin

⅓ cup olive oil for frying

2 bay leaves

½ cup water



Ingredients for Embellishments

1 ½ lbs mushrooms, sliced

2 small sweet Vidalia onions

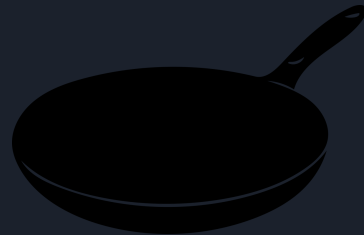
1 T olive oil

White rice is usually used as an accompaniment.



Instructions

1. Marinate the meat overnight with wine, pepper, cumin, coriander and bay leaves.
2. Drain and reserve the marinade.
3. Heat the olive oil in a large 12" skillet and saute the meat on both sides. Add the marinade, mix for a few minutes and add the water and salt. Discard the bay leaves ten minutes after cooking.
4. Cover pan with lid. Bring to a boil and then lower heat and simmer for about 1 hour and 15 minutes or until the meat is tender, adding more water, if necessary.
5. In the meantime in a non-stick large saucepan heat the 1 T olive oil and saute sliced onions first and then add the mushrooms. Season with salt and pepper and set aside.
6. When the meat is cooked, mix in the mushrooms and cook for two more minutes.
7. Serve over rice.; Kali Orexi!



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