

Southwest Coc au Vin

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Ingredients

1/2 pound bacon, chopped
1 pork shoulder without the bone, diced
2 zucchinis, sliced
2 squashes, sliced
1 bottle pinot noir
1 yellow onion, chopped
1 head garlic, chopped
1 can chopped tomatoes
1 can tomato paste
3 carrots, chopped
3 celery stalks, chopped
salt
ground pepper

Directions

Heat oven to 350 degrees.

Sauté the bacon in a frying pan, and set aside.

Brown the pork in the some of the bacon fat.

Sauté the onion and garlic in the some of the bacon fat.

Add everything to a large cast iron pot.

Bring to a boil on the stove.

Add salt and pepper to taste.

Cook in the oven for at least 3 hours.

Remove from the oven and add salt and pepper to taste.

Add zucchini and squash and leave covered for at least 15 minutes.