



## Milk Braised Pork

*Inspired by Mark Scarbrough*

- 2 tablespoons olive oil
- 2 tablespoons butter
- 2 1/2 - 3 pound pork shoulder (Boston Butt), bone in or boneless
- 1 onion, sliced or 1 cup butter braised onions
- 3 cloves of garlic, skins and papers on
- 1 cinnamon stick
- 1 can vegetable broth
- 1 1/2 cups milk
- 1/4 teaspoon course ground mustard (optional)

Heat the oven to 325 degrees.

Melt the butter with the olive oil in a dutch oven or pot large enough to hold the pork. Pat the pork dry, season with kosher salt and pepper, and brown it well on all sides. Carefully transfer the pork to a platter and remove all but a tablespoon of the fat from the pot.

Cook the onion until it is softened, which will be very quick if using the butter braised onions. Add the vegetable broth and scrape any browned bits from the bottom of the pot. Add the garlic cloves, cinnamon stick, and milk and stir to combine.

Bring the liquid to a boil, return the pork and any accumulated juices back to the pot, cover and transfer to the oven for 3 hours. Check the pot after 90 minutes to see if you need to add more liquid. If the liquid is getting low, consider adding more vegetable broth or a dry white wine.

After 3 hours, the pork should be falling apart tender. If it's not, stash it back in the oven and keep checking it every 45 minutes or so. When done, carefully transfer the pork to a cutting board to rest while you finish up the sauce.

Strain the liquid through a mesh sieve into a bowl. Skim as much fat from the liquid as possible and transfer to a small saucepan. Set over medium heat and boil until the sauce has reduced slightly. Whisk in the mustard, if using, and taste for seasoning. Add salt and pepper to taste and serve the sauce over the tender bits of pork.