

A Recipe For Latvian Stew (From Amor Towles "A Gentleman in Moscow")

Ingredients 3 # Boneless Pork Shoulder (trimmed, 1 in pieces)

6 tablespoons Veg. oil, divided

6 Carrots, sliced crosswise

4 tablespoons Tomato Paste

5 cups water

1 cup Dried Apricots

1 Pound white Boiling Onions, Peeled, 6 wedges * If

1 cup Pitted Prunes ; unavailable, replace ; with Yellow onions,

① Season Pork with Salt + ; Pearl Onions, Shallots,

Pepper, heat 3 tbsp oil ; or Cipolini Onions,

in dutch oven, Med-High ; in that order

Cook Meat until no longer pink ; No Large White Onion
(5 min)

Prep: 25 min

Cook: 1 hr. 30 min.

Serves: 6-8



② Add Carrots until slightly tender (5 min.)

③ Stir in tomato paste, water, apricots; bring to boil, reduce + gently simmer 45 min.

④ while simmering, heat remaining oil in large skillet and caramelize onions (deep brown)^{15 min.}

⑤ Add onions + prunes to stew, continue simmering until pork is tender + sauce thickened (30 min.). Season to taste.

Serve over potato pancakes (think "Gypsy Parake")

Preparation Time 25, 90 min

Serves 6-8