



DAVIS FAMILY VINEYARDS

This creation comes to us from John Stewart and Duskie Estes of Zazu Restaurant and Farm, Bovo restaurant and Black Pig Meat Company. Our son, Cooper Davis, worked with the Zazu team on the dish and will present it at “A Wine & Food Affair.” It gets its deep flavor from the slow cooking of the pork, yet the secret is in browning the onions and garlic in olive oil - which the Italians call soffritto.

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RIMPINZARSI

(italian for “pig out”)

chefs John Stewart & Duskie Estes, Zazu Restaurant and Farm

Pair with Davis Family Soul Patch Pinot Noir

SERVES 6

3 pounds pork shoulder, cut into 1-inch cubes
1/4 cup flour
1/4 cup olive oil, divided
1 medium red onion, chopped
1 tablespoon garlic, chopped
1/2 cup chicken stock
2-1/2 cups Davis Family Pinot Noir
1 bay leaf
1 14-ounce can whole tomatoes, roughly chopped
2 carrots, medium dice
2 cups canned white beans

In small batches, toss the pork cubes in a bowl with the flour. Heat 1/2 of the measured oil in a sauté pan, add the floured pork, and cook until the meat is browned. Remove the pork from the pan and place it on paper towels to dry.

Discard the oil from the pan, wipe it clean, and add the remaining fresh oil. Heat the oil, add the onions and garlic, and cook until they're browned. Return the pork to the pan, add the chicken stock, wine and bay leaf, and simmer slowly for approximately 3 hours, until the meat is tender.

Add the tomatoes, carrots and beans, and simmer for 30 minutes more. Season to taste with salt and pepper, and serve with a loaf of toasted, crusty bread.