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Fennel & Pork Stew

- 8 Cups thinly sliced fennel (2-3 medium bulbs), plus 1/4 cup chopped fronds
- 1 Medium onion, halved and thinly sliced
- 2 1/2 Pounds pork shoulder or Boston butt, trimmed of excess fat and cut into 2-inch chunks
- 1 1/2 Teaspoons kosher salt, divided
- 1 1/2 Teaspoons freshly ground pepper, divided
- 2 Tablespoons extra-virgin olive oil, divided
- 3/4 Cup dry white wine, such as Sauvignon Blanc
- 4 Cloves garlic, minced
- 1 Tablespoon finely chopped fresh rosemary
- 2 Teaspoons finely chopped fresh oregano
- 1 28-ounce can whole tomatoes, drained

- 1) Spread fennel and onion in an even layer in a 5- to 6-quart slow cooker. Cover and refrigerate fennel fronds.
- 2) Sprinkle pork with 3/4 teaspoon each salt and pepper. Heat 1 tablespoon oil in a large skillet or Dutch oven over medium-high heat. Add about half the pork and cook until brown, 4 to 5 minutes. Transfer to the slow cooker. Repeat with the remaining oil and pork. Add wine to the pan and scrape up any browned bits; remove from the heat.
- 3) Sprinkle garlic, rosemary, oregano and the remaining 3/4 teaspoon each salt and pepper over the pork. Top with the drained tomatoes and pour in the wine from the skillet.
- 4) Cover and cook for 5 hours on High or 7 to 8 hours on Low. Stir the stew well to combine; serve garnished with the reserved fronds.

Make Ahead Tip: Prep fennel, onion and garlic; trim and cut pork. Refrigerate in separate containers.
Equipment: 5- to 6-quart slow cooker

Makes 8 serving

