



2018 MOUVÈDRE
OLSEN VINEYARDS
Yakima Valley AVA

BRAISED PORK CHEEK RAGU

*Horseradish Gemolata, Roasted Fennel,
Roasted Carrots, and Creamy Polenta*



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BRAISED PORK CHEEK RAGU

Serves 4

INGREDIENTS

1 ¼ lb	Pork Cheeks
1 tsp	Dried Rosemary, Crushed
1 tsp	Dried Thyme
	Kosher Salt and Freshly Ground Pepper
3 tbsp	Olive Oil, More for Drizzling
1 ea	Carrot, Peeled and Diced
3 cloves	Garlic, Minced
½ c	Mouvèdre
1 can (28 oz.)	Crushed Plum Tomatoes
1 c	Chicken Stock, More as Needed
1 tbsp	Balsamic Vinegar
2 ea	Fresh Rosemary Sprigs
2 ea	Fresh Thyme Sprigs, Polenta, Parmesan

DIRECTIONS

1. In a large bowl, toss the pork with the rosemary thyme, flour, salt and pepper.
2. In a large fry pan or Dutch oven over medium-high heat, warm olive oil. Working in batches, dredge, dust and sear the pork until browned on all sides. Transfer the pork to a platter and set aside.
3. Add the onion, carrot and garlic to the pan and sauté.
4. Return the pork to the pan and add wine, tomatoes and chicken broth. Stir to combine and add more broth if necessary so that the pork is mostly submerged in liquid.
5. Reduce the heat to medium and cook, uncovered, until the liquid has reduced slightly and the pork is just starting to turn tender, 20 to 25 minutes.
6. Stir in the balsamic vinegar and rosemary and thyme sprigs. Lower the heat to medium-low, cover the pan and cook, stirring occasionally and adding more broth if necessary to keep the pork mostly covered, for 35 minutes more; the pork should be very tender but still holding together.
7. Discard the thyme and rosemary sprigs. Separate pork from sauce. Reduce sauce if needed, puree sauce if it is your wish or keep it rustic.



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