

LATVIAN STEW

A Latvian Stew recipe with pork, apricots and prunes, as described in author Amor Towles' novel, *A Gentleman in Moscow*.

Here is the magical quote about the Latvian Stew from that most excellent book, *A Gentleman in Moscow*:

“...the onions thoroughly caramelized, the pork slowly braised, and the apricots briefly stewed, the three ingredients came together in a sweet and smoky medley that simultaneously suggested the comfort of a snowed-in tavern and the jangle of a Gypsy tambourine.”

Enjoy!
-Tim Slater



Ingredients:

- 3 pounds boneless pork shoulder, trimmed and cut into 1-inch pieces
- Salt and freshly ground black pepper
- 6 tablespoons vegetable oil, divided
- 6 carrots, peeled, trimmed, and sliced crosswise
- 4 tablespoons tomato paste
- 5 cups water
- 1 cup dried apricots, cut in half
- 1 pound white boiling onions, peeled, each cut into 6 wedges
- ½ cup pitted prunes

Serve this stew over potato pancakes or accompanied by boiled potatoes, buttered and garnished with chopped parsley.

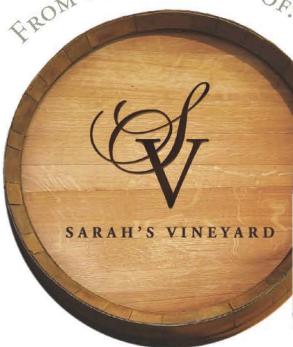


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Instructions:

1. Season pork with salt and pepper.
2. Heat 3 tablespoons of the oil in a large heavy-bottomed pot over medium-high heat.
3. Add pork and cook, stirring occasionally, until meat releases its juices and is no longer pink all over, about 5 minutes.
4. Add carrots and cook until slightly tender, about 5 minutes. Stir in tomato paste and water, then add apricots. Bring to a boil, reduce heat to medium-low, and gently simmer, uncovered, for 45 minutes.
5. Meanwhile, heat remaining oil in a large skillet over medium-high heat. Add onions and cook, stirring often, until deep golden brown, about 15 minutes.
6. Add onions and prunes to stew and continue to simmer over medium-low heat until pork is tender and sauce has thickened, about 30 minutes more. Adjust seasonings.

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Suggested Wine Pairing:
Sarah's Vineyard Syrah

Yield: 6-8 Servings
Prep Time: 25 minutes
Cook Time: 1 hour, 30 minutes