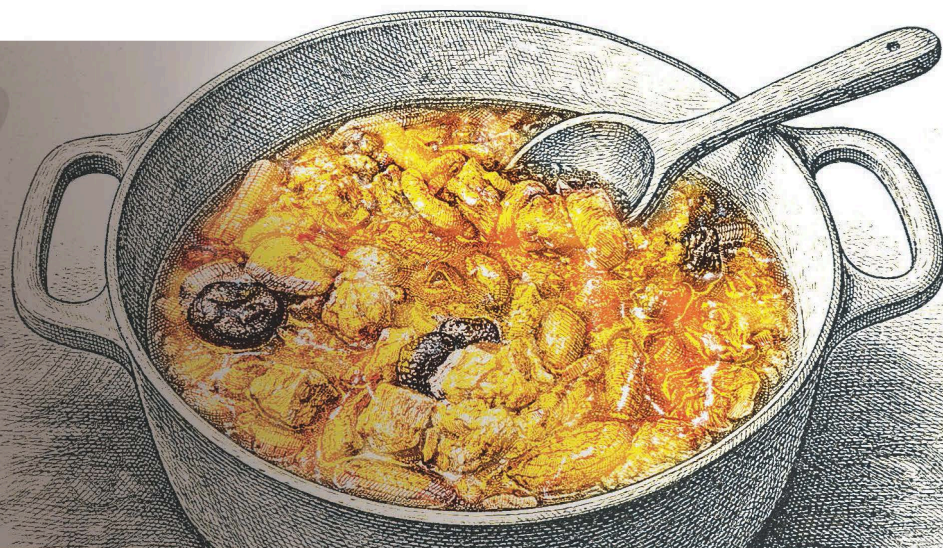


LATVIAN STEW

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

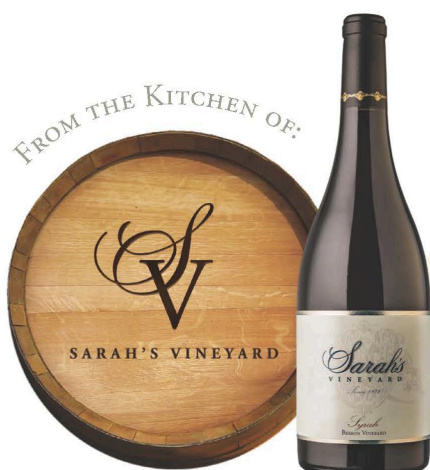
Instructions:

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.

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



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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