



Cantina Pork Ragu over Creamy Polenta

Original Recipe by At Home with Rebecka

PREP TIME

15 minutes

COOK TIME

3 hours

SERVES

4 people



INGREDIENTS:

- Cantina Pork Ragu
- 1 12-ounce tub of Sam's Fresh Cantina Style Salsa
- 4 Tablespoons Sam's Salsa Verde
- 2 pounds skinless boneless pork, cut into cubes
- 1 tablespoon vegetable oil
- ½ cup chopped red onion
- 2 Tablespoon tomato paste
- ½ cup chicken stock
- ½ cup water
- ½ teaspoon Mexican oregano
- 2 bay leaves
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 ¾ cups coarse polenta follow manufactures instructions for cooking
- 2 ½ cups chicken stock
- 2 cups water
- 4 Tablespoons butter
- 1 cup grated Pecorino Romano cheese
- Salt and pepper to taste
- 2 Tablespoons Jalapeno olive oil
- 6 corn tortillas
- ½ cup vegetable oil for frying tortilla crisps

DIRECTIONS:

- Cut pork into cubes. Season with salt and pepper. Heat oil in a large heavy bottom pot. Cook pork in batches turning often until evenly browned; about 10-12 minutes.
- Transfer to a platter
- Add onions, to the pot and stir until they begin to caramelize for about 12 minutes.
- Add tomato paste and cook stirring occasionally, until thickened about 3-5 minutes.
- Add chicken stock and water to the pot and stir to release browned bits from the bottom of the pan. Add Sam's Cantina Style Salsa, 4 Tablespoons Sam's Salsa Verde, and oregano. Return pork to the pot and bring to a boil stirring occasionally. Reduce heat and simmer partially covered for 2 ½ - 3 hours. Stir the sauce several times during cooking. The sauce will be quite thick. More water can be added to achieve desired consistency.

For The Polenta:

- Bring 4 ½ cups liquid to a rolling boil, add polenta gradually, whisking constantly.
- Cook until polenta is tender and creamy whisking often. (polenta can be loosened by adding more water)
- Add butter and parmesan to the hot polenta and whisk until melted. Season with salt and pepper
- Slice fresh tortillas into strips. Cook in hot vegetable oil until crisp
- Spoon polenta into bowls or deep plate and top with Cantina Pork Ragu and drizzle with jalapeno olive oil and top with tortillas crisps.