



DINING

Pork Stewed With Lentils and Celery

By FLORENCE FABRICANT

Celery and its delicious leaves, especially, are underused in cooking but add freshness and somewhat bitter finish to this earthy dish of pork and lentils.

TOTAL TIME

1 1/2 hours

INGREDIENTS

- 2 ounces smoked slab bacon, diced
- 1 1/2 pounds pork butt, fat well trimmed, in 1-inch chunks, patted dry
- 1 cup finely diced celery
- 1/2 cup finely diced shallots
- 1/2 tablespoon dried sage
- Salt and ground black pepper
- 1/2 cup dry red wine
- 2 cups chicken stock
- 1/2 ounce dried porcini
- 3/4 cup French or Umbrian lentils
- 1/2 cup heavy cream
- 3 tablespoons chopped celery leaves

PREPARATION

1. In a 3-quart sauté pan or casserole, heat bacon on medium-high until fat starts to render. Shuffle bacon to one side of the pan, add pork and cook about 10 minutes, turning, until pork is lightly browned (though you do not have to be too fussy about it). Add celery and shallots, reduce heat to medium-low and cook about 10 minutes more, stirring until vegetables soften. Add sage and season with salt and generously with pepper.
2. Add wine. Bring to a simmer. Add chicken stock and stir in porcini and lentils. Cover and cook on low 45 minutes to an hour, until pork and lentils are tender. Stir in cream, bring to a simmer and check seasonings.
3. Scatter celery leaves on top. Serve from the pan or transfer to a shallow bowl.

YIELD

4 servings

<http://www.nytimes.com/recipes/1016042/pork-stewed-with-lentils-and-celery.html>