

# Milwaukee-Style Pork Stew



## Ingredients

1/3 cup / 80 mL all-purpose flour  
1 tsp / 5 mL salt  
1/2 tsp / 2 mL ground black pepper  
1 pork shoulder roast, boneless, about 2 lbs / 1kg, cut into 1/2-inch / 1.25 cm cubes  
2 Tbsp / 30 mL canola oil, divided  
3-4 large yellow onions, halved and cut into 1/2-inch / 1.25 cm thick slices  
2 cloves garlic, minced  
1 Tbsp / 15 mL packed brown sugar  
2 Tbsp / 30 mL red wine vinegar  
1-12 oz / 355 mL can beer  
1-10 oz / 284 mL can chicken broth  
1 tsp / 5 mL caraway seeds  
1 bay leaf  
1 1/2 cups / 375 mL baby carrots  
Salt and ground black pepper to taste  
1/4 cup / 50 mL chopped fresh parsley, plus more for garnish

## Directions

1. In large bowl, combine flour, salt and pepper. Dredge pork cubes in seasoned flour; shake off excess.
2. In large pot or Dutch oven, heat 1 Tbsp oil over medium-high heat. Add cubes, browning in batches. Brown on all sides, adding more oil as required. Remove browned cubes to a clean plate.
3. Add onion and garlic to pot. Sauté 2-3 minutes, stirring often.
4. Add brown sugar; stir to combine.
5. Deglaze pot with vinegar, scraping up browned bits from bottom of pot.
6. Return cubes to pot. Add beer, broth, caraway seeds and bay leaf. Stir to combine.
7. Cover pot and bring contents to a boil. Reduce heat to medium-low and simmer, about 45 minutes, stirring occasionally.
8. Add carrots; stir to combine. Cover and simmer 15 minutes more.
9. When both pork and carrots are tender, remove bay leaf from pot and season stew with salt and pepper according to taste.

10. Add parsley; stir to combine.
11. Ladle soup into bowls and garnish with additional parsley.

## **Additional Info**

- **Cut:** Roasts
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 90
- **Number of Servings:** 6-8