



PORK BRAISED WITH CELERY AND LEEKS

(Hirino me Selina kai Prasa)

A winter classic from the north and another favorite on the Sunday family menu.

1/2 cup Krinos Extra Virgin Olive Oil
2 large leeks, trimmed, tough upper greens removed
1 small celeriac, peeled and diced
3-4 large celery stalks, trimmed and coarsely chopped
2 pounds boneless pork, cut into stewing pieces
2 cups dry white wine
Water
Salt, white pepper, to taste
2 eggs
Strained juice of 1 lemon

In a large casserole or Dutch oven, heat olive oil and sauté the leeks, celeriac and celery until wilted. Remove with a slotted spoon. Add the pork to the pot and brown.

Place the leeks and celery back in, pour in wine and enough water to cover, and bring to a boil. Reduce heat, season with salt and white pepper, and simmer for about 1 1/2 hours, or until the pork is very tender. Add more water during cooking if necessary.

Beat the eggs until frothy. Add the lemon and beat to combine. Take a ladleful of the pan liquids from the pork and gradually stream them into the egg-lemon mixture, beating all the while. Pour the egg-lemon mixture back into the pot, stir to combine and remove immediately from heat. Serve hot.

Yield: 4-6 servings