

# Roasted Pork with a Plum Reduction paired with Undici

We cooked this for 40 people for the 2009 Winemakers Dinner - roasting a whole pig for six hours and prepared the sauce from a magnum of *Osare*. This version is a little smaller!

Serves six people

**4 lb pork shoulder**  
**3 tablespoons Extra Virgin Olive Oil**  
**Salt & pepper**  
**Boiling water**  
**1 medium onion, peeled & diced**  
**2 lb plums, peeled and stoned, chopped**  
**2 tablespoons honey**  
**1 bottle of red wine, preferably a Sangiovese-based wine such as *Rosso Raro***  
**12 fresh sage leaves, roughly chopped**

1. Rub one tablespoon of olive oil all over the pork, then season with salt and pepper.
2. If you are using an oven, preheat to 400 degrees. If you're using a barbecue, get it hot!
3. Put the pork on a rack in a roasting pan and place in the oven/barbecue for 30 minutes.
4. Add enough boiling water just beneath the pork and turn down the heat to 200 degrees/as low as the barbecue will go. Let the pork cook for 5 hours.
5. Meanwhile, sauté the onions in the remaining olive oil until they are soft. Add the plums, honey and a cup of wine. Stir to incorporate and reduce the heat.
6. As the sauce reduces, continue to add the wine a cup at a time, stirring each time to incorporate, then allow to reduce again.
7. Press the sauce through sieve and allow to cool.
8. Pull the pork apart. Pool 2 tablespoons of the sauce on each plate, then pile the meat on top. Sprinkle with the sage.

