

Greek Pork Braised in Red Wine (*Hirinó Krasáto*)

Ingredients

(1) 2 lb. boneless pork roast
3 Tbs. olive oil
2 cups red wine
1 tsp. oregano
1 tsp. salt
1/4 tsp. black pepper
water

Utensils

knife and cutting board
measuring spoons
measuring cup
frying pan with lid
spatula
spoon
serving dish

Cut the pork into 1-inch cubes. The butcher can do this for you. Sprinkle the meat with oregano, salt, and pepper. Heat the olive oil in the frying pan on the stove over medium high heat. Place the meat in the frying pan and brown it on all sides. Drain off the excess fat. Add the wine and stir well. Cover the frying pan with a lid and reduce the heat to low. Simmer for 1 hour or until the meat is tender. Add water if necessary. Serve hot.