

Cabernet Braised Wild Boar Shank

Pair with 2019 La Sirena Cabernet Sauvignon

NOTE: Wild boar can be sourced here <https://www.dartagnan.com/buy/wild-boar-meat/>. Bone in beef short ribs can also be substituted for this recipe. Both wild boar shank and beef short ribs are best when refrigerated for a day or 2 after cooking so that the flavors have time to fully integrate.

Ingredients

- 2ea bone-in wild boar shank (see note)
- Kosher salt and freshly ground black pepper
- 3T Canola oil
- 1 Large onion, chopped
- 2 medium carrots, peeled, chopped
- 2 celery stalks, chopped
- 3T AP flour
- 1 28 oz can crushed tomatoes (we like San Marzano brand)
- 2T tomato paste
- 375 ml (1/2 bottle) dry red wine (preferably Cabernet Sauvignon)
- 10 sprigs flat-leaf parsley
- 8 sprigs thyme
- 2 fresh or dried bay leaves
- 1 head of garlic, halved crosswise
- 4C Chicken Stock

Method

1. Preheat oven to 350°. Season boar shanks with salt and pepper.
2. Heat oil in a large Dutch oven over medium-high heat. Brown boar shank on all sides, approximately 8 minutes total. Transfer boar shank to a plate.
3. Pour off all but 3 Tbsp. drippings from pot. Add onions, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5 minutes.
4. Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2-3 minutes.
5. Stir in wine and reduce the volume by half, add crushed tomatoes. Add boar shank with any accumulated juices.
6. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven.
7. Cook until boar shanks are tender, 2–2½ hours. For best results, allow to come to room temperature and store in refrigerator overnight. Transfer shanks to a platter. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper. Strain sauce from pot into a measuring cup. Serve in shallow bowls over your favorite puree and roasted fall/winter veggies with sauce spooned over.