

South of the Border Mexican Pork & Polenta with Laurentide Pinot Gris

Ingredients:

- 1 lb. pork butt or pork shoulder (a large semi-fatty cut of meat with no bones)
- 2 14 oz cans cooked pinto beans
- 12 oz Laurentide Pinot Gris)
- 1 14 oz. can diced tomatoes
- 1 16 oz. jar fresh salsa
- 3 T Mexican seasoning blend
- 6-8 cloves garlic, minced
- 1 1/2 cups polenta
- 6 cups water
- 3T butter
- 1 14 oz. can corn, drained & rinsed
- salt & pepper to taste
- 3-4 c shredded Mexican cheese blend
- Optional: cilantro, & salsa for topping



Instructions:

1. Place the pork, beans, wine, tomatoes, salsa, seasoning, & garlic in the slow cooker. Cook on high for 4 hours or low for 6-7 hours (or use instant pot Meat setting). When pork is cooked through and very tender, shred with two forks. Remove mixture to baking dish.
2. Add polenta, water, 1t salt & butter to instant pot pressure cooker. Whisk smooth. Turn instant pot to Porridge setting. When cycle completes, release pressure manually. Add 1 1/2 c shredded cheese. Stir until smooth.
3. While still warm, pour polenta on parchment covered cookie sheet. Level & let cool. Refrigerate or when well formed cut with a pizza cutter into squares.
4. Preheat the broiler. Cover meat mixture with remaining cheese. Place under a broiler for a few minutes until cheese is melted.
5. Warm polenta squares & plate pork with polenta on side.

Enjoy with our Best of Class
Laurentide Pinot Gris 2017
Cheers!
Serves 4