

Pancetta brasata

Ingredients:

- * 1 pound of pancetta
- * 1 cup of apple juice
- * 1 teaspoon of fine salt
- * 1/2 teaspoon of black pepper
- * 1/2 teaspoon of fennel seeds
- * 6 bay leaves

Instructions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. Cut the pancetta into thin strips.
3. In a large bowl, combine the pancetta, apple juice, salt, pepper, and fennel seeds. Mix well.
4. Add the bay leaves to the bowl and mix well.
5. Place the bowl in the oven and bake for 30 minutes.
6. Remove the bowl from the oven and transfer the pancetta to a plate.
7. Serve the pancetta warm.