



## Milk Pork

Recipe courtesy Laura Calder



Total Time: **2 hr 20 min**

Prep: 5 min | Inactive Prep: -- | Cook: 2 hr 15 min

Level: **Easy**

Yield: **6 servings**

### INGREDIENTS

1 boned pork roast, about 3 pounds/1.5 kilograms	1 carrot, cut in half
4 to 6 cloves garlic, peeled and cut into slivers	2 bay leaves
Kosher salt and freshly ground black pepper	2 large branches fresh rosemary
2 tablespoons butter	4 cups/1 liter whole milk
1 onion, cut in half	A generous handful chopped fresh chives and/or fresh parsley, for garnish

### DIRECTIONS

Make small slits all over the meat with a sharp knife, inserting a [sliver](#) of garlic into each as you go. (If you can do this several hours or the night before cooking, all the better.) Rub the meat all over with salt and pepper. Heat the oven to 325 degrees F/160 degrees C.

[Melt](#) the butter in a deep, lidded [casserole \(cocotte\)](#) and brown the meat well on all sides. Add the onion, [carrot](#) and [herbs](#) to the pot. Pour over the milk, and bring to a [simmer](#) on the stovetop. Cover the dish and transfer to the oven until tender, about 2 hours, turning the meat at least once.

Remove the meat from the pot and wrap in foil to keep warm. Remove the herbs, carrot and [onion](#) and discard. The cooking juices will be curdled, but this is how they're meant to be. Boil them down to about 1 cup/250 ml and puree with an [immersion blender](#). Taste and adjust the seasonings.

Carve the meat and arrange in a serving dish. Pour over the [sauce](#), sprinkle with the chives and/or [parsley](#). Serve.

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