

Pork with coriander and red wine

Porc à la grecque



Main Dish



60-Minute Gourmet



Pork with coriander and red wine

Versatile in the extreme, coriander is a spice whose aromatic leaves and seeds are used with enthusiasm to flavor both sweet and savory dishes in the countries in which it is grown. The dish outlined here, of pork cooked with coriander and red wine, is Greek in origin. Greece is a country whose hot evenings are not conducive to long hours spent preparing food, and a major virtue of this dish is that it only requires about 10 minutes of the cook's attention before it may be left to its own devices. Serve the pork on a bed of shredded lettuce garnished with tomatoes and ripe olives, and accompanied by either plain boiled rice or buttered noodles. You may use white wine instead of red if you prefer.

.....

**1½ lb lean boneless leg or
loin of pork**

4 tsp crushed coriander seeds

1 tsp crushed black peppercorns

1 tsp brown sugar

1 tbsp olive oil

3 cups dry red wine

3 tbsp butter, diced

Salt and pepper

**½ cup coarsely chopped fresh
coriander leaves**

.....

1. Cut the pork into 1-in. cubes and place them in a mixing bowl. Add 1 tsp of the coriander seeds, the peppercorns and sugar and stir well to blend. Cover the bowl and let marinate for at least 20 minutes. If you can leave the meat for longer, you will need to pat it dry with paper towels before cooking.

2. Heat the oil in a heavy skillet large enough to hold the pork cubes in one layer. When the oil is quite hot, aromatic and almost smoking, add the meat. Cook, turning often to brown evenly, about 2-3 minutes.

3. Add the wine to the skillet and bring to a boil, stirring. After 1-2 minutes, reduce the heat to low and cook gently, turning the meat occasionally, until the meat is tender and the wine reduced to about 4 tbsp. This should take about 20 minutes.

4. Add the butter, the remaining coriander seeds, and salt and pepper to taste. Increase the heat to medium high and stir well to mix the melted butter with the wine for a few seconds. Add the coriander leaves, toss to coat the meat and serve.

4 servings.