

# Braised Wild Boar in Red Wine

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Recipe source: [Based on recipe from Bob Hurley; adapted by Greg Beckett and Dan Dexter](#)

Yield: 6-8



## INGREDIENTS

### Marinade:

- 5 to 6 tablespoons bacon fat or olive oil
- 1 large carrot, diced
- 2 ribs celery, diced
- 1 medium onion, diced
- 1 medium celery root, peeled and diced
- 7 cloves garlic
- 10 juniper berries, crushed
- 3 bay leaves
- Several sprigs of fresh thyme
- Several sprigs of fresh oregano
- 2 bottles (750ml) red wine (Garnacha, Syrah or Zinfandel)
- 1 quart chicken, veal or mushroom stock

### Braise:

- 5 pounds wild boar shoulder (wrapped in netting)
- 1 quart chicken, veal or mushroom stock
- Salt and pepper
- 1 tablespoon corn starch (optional)

## **DIRECTIONS**

### **Marinade:**

Combine all marinade ingredients together and add the boar. Marinate in refrigerator overnight. If the marinade doesn't cover the boar, flip it over in the morning and continue to marinate for a few hours. Remove the boar from the marinade and set aside.

### **Strain and reduce:**

Preheat oven to 300°F. Strain all solids from the wine marinade and set aside, separating the chunky vegetables. In a saucepan, heat the wine marinade to a simmer and skim all the impurities from the top, while reducing by one-third to one-half.

### **Brown:**

Prepare the boar by patting it dry with a towel. Season the boar with salt and pepper. Melt 5 tablespoons bacon fat (or heat the olive oil) in a heavy Dutch oven. Brown the boar roast on all sides, about 5 to 10 minutes. When browned, remove the boar to a plate. Add the reserved vegetables from the marinade and sauté for 5 to 10 minutes to lightly caramelize them, adding more fat or oil to prevent sticking. Remove from heat.

### **Braise:**

Add back the boar and nestle it among the vegetables. Then add reduced marinade and remaining 1 quart stock to partially cover. The meat will only be partially covered with liquid during the braising. Bring to a simmer, cover and place in oven for approximately 3 hours, or until very tender. After two hours, check every 30 minutes or so.

When meat is tender, remove from braising liquid to a cutting board and tent with foil. Let rest for a half hour or so while making the sauce.

### **Gravy:**

Strain all solids from the liquid and discard fresh herbs. Place braising liquid in a saucepan and reduce slowly while skimming off fat and impurities. Reduce until it reaches desired volume, viscosity and flavor (generally by at least half). Press solids through a sieve or food mill and add this strained mixture to the reduced braising liquid. If desired, thicken with a slurry of 1 tablespoon corn starch dissolved in 2 T water.

### **Slice and serve:**

While gravy is in progress, take the partially cooled meat and clean off and discard the major fat and sinew. Slice into 1/2-inch thick slices and place on a platter. Drizzle some gravy over the slices. Cover with foil to hold in a warm oven until serving time. Serve with remaining gravy on the side.

## **NOTES**

- Original recipe from Hurley's Executive Chef Bob Hurley posted at [Meet Haute Life](#)
- Wild boar shoulder is available via mail order from [Dartagnan](#) or in locally Chicago at [Eataly](#).