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## **Baked Rigatoni with Milk-Braised Pork, Ricotta and Lemon**

makes 8 servings  
time Active 45 min;  
Total 4 hr 30 min

1/4 cup extra-virgin olive oil, plus more for greasing  
One 4-lb. boneless pork shoulder roast  
Kosher salt  
Freshly ground pepper  
12 garlic cloves  
1/2 cup dry white wine  
3 qts. whole milk  
6 rosemary sprigs plus chopped rosemary for garnish  
1 bay leaf  
Five 3-inch strips of lemon zest  
1 lb. rigatoni  
2 cups fresh ricotta cheese (1 lb.)  
Freshly grated pecorino cheese, preferably Pecorino di Fossa

1. Preheat the oven to 375°. In a large enameled cast-iron casserole, heat 2 tablespoons olive oil. Rub pork all over with remaining 2 tablespoons oil and season with salt and pepper. Add to casserole and cook over moderately high heat until browned all over, about 8 minutes; transfer to a plate. Add garlic to casserole and cook, stirring, until golden, 1 to 2 minutes. Add wine; cook until almost evaporated, about 2 minutes.

2. Add milk, rosemary sprigs, bay leaf and lemon zest to the casserole and bring to a simmer. Add pork and braise in the oven for about 3 hours, until meat is very tender. Let pork cool in the casserole to room temperature.

3. Transfer cooled pork to a work surface and cut in half. Coarsely chop 1 piece; reserve the remaining pork for another use. Working in 2 batches, puree the cooking liquid in a blender until smooth. Strain through a fine sieve, pressing down on the solids. Discard solids.

4. Increase oven temperature to 425°. Lightly grease a 3 1/2- to 4-quart baking dish. In a pot of salted boiling water, cook pasta until barely al dente. Drain and transfer to a large bowl. Add



chopped pork and 3 cups of the strained cooking liquid, season with salt and pepper and toss to coat. Transfer pasta to the prepared baking dish and dollop ricotta on top. Cover with foil and bake for about 20 minutes, until the pasta is tender. Uncover and bake for about 15 minutes longer, until golden on top. Garnish with pepper and chopped rosemary. Serve with grated pecorino. —Ryan Hardy; Tim Caspare

