

### Marcella Hazan's Roast Pork with Vinegar and Bay Leaves

2 tablespoons butter  
1 tablespoon vegetable oil  
2 pounds pork roast  
salt  
1 teaspoon whole peppercorns  
3 bay leaves  
½ cup good red wine vinegar

Choose a heavy pot that the roast will fit in snugly. Put it on a burner over medium heat and add the butter and vegetable oil. Melt the butter but don't allow it to brown. Once it foams add the meat and brown well on all sides, turning it to get good browning everywhere. Turn the burner down to medium low and salt the meat. Crush the peppercorns with a meat mallet and add them, the bay leaves and the vinegar. Loosen any crusty bits from the bottom of the pot, bring the liquid up to a simmer and then cover the pot tightly and let it simmer for 2 to 3 hours. Occasionally lift the lid and prod the meat with a fork to check the tenderness and to turn the meat. Put the lid back on the pot.

When the roast is tender remove it from the pan, keep it warm, and let it rest. Take the juices left in the pan and skim the excess fat from the top. Add ½ cup of water, loosen all the crusty bits with a spoon and turn up the heat and reduce the liquid. Slice the meat and serve it with the reduced pan juice.