

## **Fennel, Tomato & Pork Pasta Sauce**

1 lb boneless Pork cut into 2" strips

4 tsp fennel seeds, slightly crushed

2 tsp crushed dried chilies

2 tsp cracked black pepper

1/2 tsp salt

1 large onion, chopped

5 cloves garlic, chopped

3 medium tomatoes, chopped

1 small can tomato paste (8 oz)

1.5 cups sweet vermouth

Olive oil

1. In a large heavy pan heat a bit of oil and then fry the pork strips until they are colored, about 5-7 minutes
2. Add the fennel, chilies, pepper, and salt and stir to coat the pork
3. Add the onion and garlic and continue to stir fry until the onions begin to color
4. Add the tomatoes, tomato paste, and vermouth, cover and simmer until the pork is very tender, about an hour
5. Uncover and continue to simmer until the sauce is reduced to the desired consistency.

Serve over linguine.