

DOMINICAN PORK GUISADO

by Tanya Holland

As a young chef in Manhattan during the late 1990s, I embarked on my first executive chef position at a Caribbean-themed restaurant. One of the restaurant's owners, who was of Dominican heritage, requested that the menu showcase dishes reflecting her family's recipes, albeit with a modern twist. I was naturally drawn to guisado, a Dominican stew, because its flavors closely resemble those found in Mediterranean cooking. It is fascinating to see how different cultures utilize similar ingredients to create unique dishes. The slow-cooked, braised meats of guisado are especially appealing and provide a comforting, hearty base for pairing with wine. Le Sang des Cailloux's Vacqueyras stands out for its herbaceous notes, dark and earthy fruit, and silky finish, which complement the robust flavors of guisado. This wonderful pairing showcases how two seemingly foreign culinary traditions and wine regions can harmonize beautifully.

- | | |
|---|--|
| 2 pounds pork shoulder, cut into 2-inch pieces | 3 tablespoons olive oil (more for sauté) |
| 1 tablespoon kosher salt | 2 large bell peppers, cut into 1-inch dice (can be red, green, or combination) |
| 1 tablespoon freshly ground black pepper | 1 cup white wine |
| 1 tablespoon smoked paprika | 2 cans (14.5 ounces each) crushed tomatoes |
| 2 tablespoons fresh chopped oregano (or substitute dry) | 1 tablespoon concentrated tomato paste |
| 1 tablespoon minced garlic | Zest of 1 large orange |
| 1 large yellow onion, cut into 1-inch dice | 1 cup pitted green olives, cut in half |
| ¼ cup plus 1 tablespoon Worcestershire sauce | 3 tablespoons capers |
| | Salt to taste |
| | Fresh chopped Italian parsley |

Place pork in a sealable container and sprinkle with salt, pepper, and paprika. Toss together with oregano, garlic, onions, Worcestershire sauce, and oil until pork is uniformly coated. Cover and refrigerate overnight or at least 2 hours.

Preheat oven to 300°F. On the stovetop, heat a Dutch oven over medium-high heat. Remove pork from marinade, reserving onions and marinade. Add about a tablespoon of oil to the heated pot and brown pork on all sides. Remove pork and then add onions, marinade, and peppers to the pot. Sauté about 5 minutes to sweat some of the juices out of the vegetables, but do not overcook. Deglaze pot with white wine and cook down about 5 minutes. Add tomatoes, tomato paste, orange zest, olives, and capers.

Bring pork and vegetables to a simmer and cover. Transfer to oven and cook until pork is fork-tender, about 75 minutes. Test and return to the oven if it needs more time. Season to taste with additional salt. Finish with chopped parsley. Stir the stew vigorously before serving to incorporate the oil; the oil adds flavor. Water or chicken broth can be added to create more broth if desired. *Serves 6–8*



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France.

FEBRUARY 2026

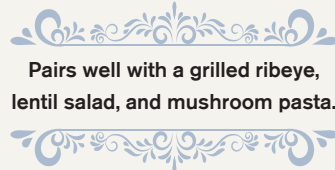
ROUGE



2022 CHINON “CUVÉE TERROIR”
CHARLES JOGUET







BACK WHEN KERMIT STARTED working with Charles Joguet in the 1970s, the Chinon-based artist-turned-vigneron was one of the Loire Valley’s luminaries. He raised the bar for the region’s Cabernet Franc by bringing some of his artist’s spirit and risk-taking to the grape, making wines of emotion, and dedicating himself to the notion that Cab Franc could express itself beautifully through distinctive, terroir-driven cuvées much like Pinot Noir in Burgundy. Today, the Loire Valley is teeming with brilliant producers of red wine—many of them having been inspired by Charles—but Domaine Charles Joguet remains one of the benchmarks for the entire region. While Charles, in his nineties, is no longer at the helm, Kevin Fontaine is an incredibly talented producer committed to building on Charles’ legacy. This Cuvée Terroir is a perfect introduction to the domaine, Chinon, and the Loire’s reds. Chiseled, elegant, and generous, it shows why great Loire Cab Franc offers some of the best value in France. —Tom Wolf

\$28.00 PER BOTTLE \$302.40 PER CASE



Pairs well with a grilled ribeye,
lentil salad, and mushroom pasta.



					
2022 Chinon “Cuvée Terroir” Charles Joguet	Cabernet Franc	30-year-old vines, on average Siliceous alluvial sand	Serve cool 56–60°F Decant optional	Blackberries, leather, graphite Chiseled, elegant, generous	Drink now through 2028
2023 Vacqueyras “Doucinello” Domaine le Sang des Cailloux	70% Grenache, 20% Syrah, 10% Mourvèdre and Cinsault	35- to 40-year-old vines Clay, limestone with <i>galets roulés</i>	Serve slightly cool 58–62°F Decant optional	Lavender, red and black fruit, olive Sun-kissed, stony, deep	Drink now through 2035

KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitylynch.com.

2023 VACQUEYRAS “DOUCINELLO”
DOMAINE LE SANG DES CAILLOUX

THEY DON’T GET THE CREDIT they deserve because Vacqueyras doesn’t have the star power of nearby Châteauneuf-du-Pape, but as far as I’m concerned, Serge Férigoule and his son Frédéric count among the heroes of southern French wine. Since the beginning of Le Sang des Cailloux, the Férigoules have been emboldened by key features of their terroirs along the high-elevation Plateau des Garrigues. This land—and the name of the domaine—is defined by the Rhône Valley’s iconic riverbed stones known as *galets roulés*. These large and sun-reflecting stones are everywhere and, as in nearby Châteauneuf, they have a significant influence on the deep, sun-kissed character of the Férigoules’ reds. The *mistral* also plays an important role, keeping the plateau dry and disease free, while imbuing the wines with even more concentration and vividness.

On one visit to the domaine, the mustachioed Serge couldn’t help cracking a joke that alluded to both of these terroir forces. With a playful look in his eye, he picked up a *galet roulé* at our feet. “When the winds come through, the only way to avoid getting

blown away is by leaning down, picking up a few of these, and putting them in your pockets.” That was a few years ago, but every time I take a sip of his gorgeous Vacqueyras, I still picture the wiry, sage elder of southern French wine pretending to cling to the earth with a few *galets roulés* weighing down his cargo pants. —Tom Wolf

\$42.00 PER BOTTLE

\$453.60 PER CASE



LEFT Serge Férigoule and his son Frédéric.
© Jimmy Hayes

COVER The Plateau des Garrigues.
© Joanie Bonfiglio