Elizabethan Pork Stew

For the Stew

4 pounds boneless pork shoulder
6 tablespoons vegetable oil
½ cup flour
2 onions
4 celery stalks
1 cup dried apricots
1 large green apple
½ cup dried currants
1 lemon
3 oranges
1-2 cups beef broth
2 cups dry red wine
1 tablespoon honey
1 bay leaf
1 teaspoon marjoram
1 teaspoon thyme
½ teaspoon mace
3 cloves crushed garlic
Salt and pepper to taste

For the Dry Marinade

4 teaspoons salt
½ teaspoon pepper
2 teaspoons thyme
½ teaspoon powdered bay leaf
Pinch allspice
10 juniper berries

For the Dry Marinade

Mix all ingredients except for the juniper berries in a mortar or small bowl. Add the juniper berries and crush them with a pestle, or crush them first with a rolling pin, then add them to the other spices.

For the Stew

Trim any fat from the pork shoulder, and cut it into ½-inch cubes. Place the cubes in a large bowl. Add the marinade ingredients, and mix with your hands until all the cubes are fully coated. Cover with plastic wrap. Place the bowl in the refrigerator overnight, and turn the meat several times. If you have only a few hours to marinate, leave it out of the refrigerator, turning the meat several times.

Dredge the meat in the flour, shaking off any excess. Heat the oil in a large Dutch oven and sauté the meat in batches until it is lightly browned. Remove the browned meat to a large bowl.

Chop the onions and dice the celery. Lightly brown them in the same Dutch oven, adding more oil only if necessary. Return the meat to the Dutch oven. Add the red wine, bring all to the boil, and boil for 2-3-minutes. Lower the heat to a simmer.

Peel the apple, and coarsely chop it, as well as the apricots, and add them to the Dutch oven. Zest and juice the lemon and 1 orange, and add all of it to the Dutch oven.

Stir in the honey, 1 cup of the beef broth, bay leaf, marjoram, thyme, mace, crushed garlic cloves, salt and pepper to taste.

Bring the stew back to the simmer, cover the Dutch oven, and simmer it for about 3 hours, stirring occasionally. Watch the stew carefully because you may need to add more of the beef broth to keep it from burning or becoming dry.

Peel and segment the remaining oranges.

Allow the stew to cool, then run paper towels along the top to remove any fat that has risen. Reheat the stew to a simmer and taste to adjust the seasoning. Remove the bay leaf and any whole garlic cloves.

Serve the stew, topping each serving with the orange segments.