

# Milk-Braised Pork

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*Bring back an old-fashioned favorite with milk-braised pork. It's economical and surprisingly kid-friendly.*

## Ingredients:

2 tablespoons butter  
2 pounds pork roast  
Salt and black pepper, to taste  
2 ½ cups whole milk  
2 tablespoons water, as needed

## Directions:

- 1) Melt butter in a large skillet over medium-high heat. Season pork on all sides with salt and pepper.
- 2) Add pork to skillet; brown on all sides, turning once, about 8 minutes total.
- 3) Add milk to skillet; bring to a boil over medium heat. Reduce to a low simmer and cook, partially covered, 1 ½ to 2 hours, until meat is very tender and milk is reduced.
- 4) Remove pork from skillet; set aside to rest.
- 5) Add water to skillet; bring to a boil over high heat. Simmer, scraping bits of milk solids to mix, until thickened, about 5 minutes.
- 6) Slice pork and pour milk sauce over to serve.