

Pork Stew

2 tablespoons vegetable oil
2 pounds bone-in pork shoulder steaks trimmed and cut into 1/2" cubes
salt
black pepper
1 large carrot, chopped
1 onion, chopped
6 cups chicken broth
1 teaspoon dried oregano
1 teaspoon dried thyme
1/4 teaspoon red pepper flake
1/4 teaspoon ground cumin
2 bay leaves
1/2 cup black beans
2 cups peeled and cubed butternut squash
1/4 cup flour
1/2 cup water
1 cup biscuit mix
1/3 cup milk

Heat the oil in a Dutch oven. Sprinkle pork cubes with salt and pepper. Add the pork cubes to the oil and brown on all sides. Remove the pork to a bowl and add the carrot and onion to the pot. Sauté until the onion is translucent. Add the pork cubes back to the pot with chicken broth, oregano, thyme, red pepper flakes, cumin, bay leaves and black beans. Bring to a boil and then reduce to a simmer, cover and cook for about 2 hours, stirring occasionally until the beans are just tender. Add the butternut squash. In a small bowl whisk the flour and water together and stir into pot. Bring to a boil and reduce to a simmer. Combine biscuit mix and milk. Drop by spoonfuls on top of the stew, about 5 dumplings. Simmer for 10 minutes and then cover and simmer another 10 minutes. The squash and beans should be tender and the dumplings cooked through. Adjust salt and pepper, remove bay leaves and serve in a bowl topped with a dumpling.