

## **Braised Wild Boar Racks**

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1/4 cup canola oil  
wild boar racks (about 5 pounds)  
12 garlic cloves, lightly smashed  
8 star anise pods  
3 whole cloves  
Two 4-inch cinnamon sticks  
10 cups water  
1 cup low-sodium soy sauce  
2 tablespoons molasses  
1 cup light brown sugar  
Steamed rice and cilantro, for serving

In a very large skillet, heat the oil. Slice between the bones of the wild boar rack to make individual chops. Position the chops in a single layer in skillet and cook over moderately high heat, turning occasionally, until browned, about 10 minutes. Transfer the boar to a large enameled cast-iron casserole or Dutch oven.

Add the garlic, star anise, cloves and cinnamon sticks to the skillet and cook over low heat, stirring occasionally, until fragrant, about 1 minute. Add the water, soy sauce, molasses and sugar and scrape up any bits stuck to the pan.

Pour the liquid into the casserole and bring to a boil. Simmer over low heat, partially covered, until the meat is tender and nearly falling off the bone, about 2 hours; turn the boar occasionally. Transfer the boar to shallow bowls and strain the broth. Spoon off as much fat as possible. Serve the meat with rice and cilantro and spoon some of the fragrant broth on top.