

# Wine and Garlic Pork (Portuguese Vina Dosh)

Yield: 5 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/garlic-pork-portuguese-recipe>

## Ingredients:

- 1 1/2 cups red wine vinegar
- 3/4 cup red wine
- 7 cloves garlic crushed
- 3 bay leaves
- 8 whole cloves or to taste
- 2 tablespoons ground black pepper
- 2 teaspoons salt
- 1/2 teaspoon dried thyme
- 3 pounds boneless pork shoulder cut into 1-inch cubes
- 2 tablespoons vegetable oil

## Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 165 milligrams
4. Fat: 14 grams
5. Fiber: 1 grams
6. Protein: 63 grams
7. SaturatedFat: 3 grams
8. Sodium: 1100 milligrams

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