

**Chef Miles Breed, Kalahari Resort, Wisconsin Dells**  
**Chef Par Excellence**

Pork Cheeks, Mitonée, winter vegetables, braising jus

**Ingredients for 4 servings**

**For the Pork Cheeks:**

12 Pork Cheeks  
1 Bottle red wine  
1 Carrot  
1 Stalk celery  
1 Yellow onion  
1 Sachet d' Éspices  
4 Cloves garlic  
1 Gallon chicken stock  
¼ Cup olive oil  
Salt and pepper

**For the winter vegetables:**

2 Carrots, medium diced  
1 Pound Brussel sprouts, cleaned and halved  
1 Whole celery root, medium diced  
2 Kohlrabi, julienned  
2 Parsnips, medium diced  
½ Pound unsalted butter  
Salt and pepper

**For the Mitonée:**

1 Whole pig's head  
3 Pounds fresh tomato  
3 Pounds Spanish onion  
6 Bay leaves  
4 Sprigs Thyme  
4 Sprigs Rosemary  
8 Cloves garlic  
8 whole black peppercorns  
1 Pound Roma tomato, diced  
2 Shallots, finely diced  
¼ Cup olive oil

**Method**

**For the Pork Cheeks:**

Clean and rough chop the vegetables. Season the pork cheeks with salt and pepper. In a hot skillet add half of the olive oil. Gently brown the pork cheeks on both sides and reserve. Discard the cooking oil and using the same pan add the other half of the oil. Add the vegetables and cook on high heat until nicely caramelized. Deglaze the pan with the red wine and bring to a simmer. Add the pork cheeks, Sachet d' Éspices and garlic to the pan. Bring to a simmer and reduce wine by half. Add the chicken stock and bring to a simmer. Cover the pan and place into a 225° oven. Cook for 3 to 4 hours or until the pork cheeks are succulent and tender, periodically check the amount of liquid and adjust with more stock or water if necessary. Remove the pork cheeks and set aside. Strain the braising liquid and reserve 2 cups for the Mitonée. Place the strained braising liquid into a clean pot and reduce by half.

**For the Mitonée:**

Part 1 (prepare in advance)

Clean and rough chop the vegetables. In a large pot combine the pig's head, vegetables, herbs, peppercorns and garlic. Cover with cold water and bring to a simmer. Simmer for approximately 4 hours. Carefully remove the pigs head from the water and cool under refrigeration. While still warm, remove all useable meat, ears, sweetbreads (If attached) and tongue and chop into small dice, be sure to remove the outer membrane from the tongue before dicing. Refrigerate.

## Part 2

In a medium hot skillet sweat the shallots until translucent, add the tomato and sauté. Add the diced meat and the reserved braising liquid. Cook until most of the braising liquid has reduced and the mixture has a slightly thick consistency.

### For the Winter Vegetables:

Blanch the Brussel sprouts in salted boiling water until tender. In a sauté pan melt the butter. Add the diced vegetables and cook over low heat until tender. Add the cooked Brussel sprouts. Season the vegetables with salt and pepper.

### To Plate:

Spoon 2 ounces of warmed Mitonée onto the center of the plate. Place 3 ounces of the vegetable mixture around the Mitonée. Place 2 pork cheeks on the vegetables and the Mitonée. Pour 4 ounces of the braising jus on top of the pork cheeks. Enjoy!

## **Chef Andrew Hurst, Capitol Lakes, Madison – Superior Chef**

### Duet of Raspberry Smoked Pork Belly and Seared Pork Tenderloin

Served with parsnips, red wine raspberry reduction, fontina broth and arugula

Salt and Pepper

Smoker

Cherry Wood Chips

Pork Belly

Raspberry Branches

To prepare the pork belly:

- Season it with salt and pepper one day before smoking.
- Load your smoker with cherry chips and raspberry branches
- Smoke for 6-8 hours at 275 degrees or until meat becomes tender
- Place pork belly in fridge until it is cool enough to handle
- Remove skin and cut into portions
- Sear over medium heat until pork fat begins to crisp, flip and slide into 400 degree oven for 5-10 minutes and serve immediately

1 Pork Tenderloin

Salt and Pepper

14-16oz Ground Pork

To prepare pork tenderloin:

- Press salt & peppered ground pork around a cleaned whole pork tenderloin
- Sear over medium high heat until golden brown and caramelized
- Finish in 400 degree oven until internal temp reaches 145 degrees. Let rest for 5 minutes before slicing

1 Small Onion

12-16 Fresh Thyme Sprigs

1 Cup Heavy Cream +/-

2 Cups Water +/-

2 Large Bay Leaves

8-12 Whole Peppercorns

2 Cups Grates Fontina Cheese

Salt and Pepper

To prepare fontina broth:

- Begin sautéing one small onion in a medium sauce pan on low heat until translucent
- Add whole peppercorn, fresh thyme and bay leaf to onion
- Once onion is soft and thyme has wilted add one cup heavy cream, 2 cups water
- Bring to a soft boil and strain liquid discarding onion, herbs and pepper
- Over very low heat whisk in 2 cups grated fontina cheese, season with salt and pepper
- Add more heavy cream or water to reach desired viscosity

1 Cup Raspberry Juice  
1 Cup Sugar

2 Cups Red Wine Vinegar  
1 Bay Leaf

To prepare red wine raspberry reduction:

- In a small sauce pan combine 1 cup raspberry juice, 2 cups red wine vinegar, bay leaf, and 1 cup sugar
- Over medium low heat dissolve sugar and reduce mixture by 2/3
- Remove bay leaf and cool mixture

2-3 lbs Parsnips  
Salt and Pepper

2-3 oz Butter

To Roast Parsnip:

- Peel parsnips and dice into cubes while avoiding their woody cores as much as possible
- Begin in a small sauté pan over medium heat add 1 tablespoon butter
- After butter has melted add diced parsnip, tossing to coat
- Season with salt and pepper, keep on stove top until browning begins
- Finish in a 400 degree oven, tossing occasionally until tender
- Remove from pan and serve

To serve place crispy pork belly and two half inch thick slices of the seared pork tenderloin in the center of a shallow bowl. Pour fontina broth around the two pork items using just enough to cover the bottom of the bowl. Drizzle entire dish with raspberry red wine reduction. Then to finish, mix together roasted parsnips and arugula, and place salad atop pork and serve.

## **Chef Noah Przybylski, Seasons and Henry St. Café, Madison – Premium Chef**

### **Planked Belly of Pork with Sherry Kumquat and Coriander**

#### **PORK BELLY (makes about 4 portions)**

4 pounds pork belly, skinned and trimmed

#### **CURE:**

1 cup kosher salt  
½ cup coriander  
¼ cup orange zest  
1 tbsp cracked black pepper  
1 cup brown sugar  
1 tbsp minced thyme

**METHOD:**

1. Combine all of the cure ingredients in a food processor and blend to homogenize.
2. Coat pork on all sides with cure, let sit overnight. Wash and place in 200 degree oven for 6 hours covered with foil. Cool and cut into four equal portions.

**CRUST**

1 tbsp fresh chopped thyme  
2 tbsp crushed coriander  
1 tbsp orange zest (dried in oven at 150 degrees for 30 minutes)  
750 ml sherry, reduced to ¼ cup

**METHOD:**

1. Combine fresh thyme, coriander, and dried orange zest. Set aside.
2. Brush top of the belly with sherry reduction, then roll in the crust you just made.

**KUMQUAT MUSTARD**

1 cup water  
1 tsp salt  
1 tsp ground coriander  
1pound kumquats, sliced thin and seeded  
2 oranges, zested and juiced  
½ tbsp hole mustard seeds  
¼ cup white vinegar  
2 tbsp sugar  
1/8 tsp citric acid  
¼ tsp minced thyme  
Salt and pepper, to taste

**METHOD:**

1. Combine all ingredients except citric acid and minced thyme. Simmer gently and reduce to a syrup consistency.
2. At the end, finish with citric acid and fresh minced thyme. Season with salt and pepper to taste.

**FARINA PUDDING**

6 tbsp farina  
1 cup chicken stock  
1 cup heavy cream  
2 sprigs thyme  
1 bay leaf  
1 tsp sugar  
1 tbsp butter  
Salt, to taste

**METHOD:**

1. Bring everything but farina to a simmer. Add farina, stir for 1 minute. Let cool. Remove bay leaf and thyme.
2. Roll into a log, slice per order.

**MIZUNA SALAD WITH SHERRY VINAIGRETTE**

¼ pound fresh mizuna  
1/8 tsp coriander  
1/8 tsp orange zest

1/8 tsp fresh thyme  
¼ cup sherry vinegar  
2 tsp Dijon mustard  
1 tsp minced shallot  
1 tsp sugar  
½ cup grapeseed oil  
Salt and pepper, to taste

**METHOD:**

1. Add everything but oil and mizuna into a blender and blend until smooth. Drizzle in oil slowly.
2. Season to taste, then dress mizuna to taste in a bowl.

**PLANKS**

Soak 4 planks of untreated wood with sherry overnight. Place pork and farina on planks and heat through in a 350 degree oven for 15 minutes. Garnish with kumquat mustard and mizuna salad (as seen in diagram).

**Chef Julie Przybylski, Learning Gardens, Madison  
People's Choice Award**

**Pork Shoulder Croquette with Cherry, Galanga and Balsamic**

**PORK STOCK**

5# pork trotters or pork bones  
1 gallon cold water or more  
2 large white onions with peels, rough chop  
1 large carrot, rough chop  
3 ribs celery, rough chop  
4 cloves garlic (peels on)  
3-4 sprigs fresh thyme  
8 black peppercorns  
1 bay leaf

**METHOD:**

1. Roast pork trotters or bones for 45 minutes to 1 hour in a 400 degree oven. Once finished and nice and golden brown, place into a large stock pot. Add everything else into the stock pot. Cover with water until everything is covered. Splash some water on the pan that had the trotters or bones on it while it is still warm and scrape it with a spatula to get all of the pan drippings off, then add to stock pot as well.
2. Bring the stock to a boil. Then reduce to a simmer and cook at a simmer for about 4 hours, taking a ladle and skimming the fat off the top as it cooks. Strain through a china cap or chinoise strainer. Throw away bones and solids. Cool and store stock.

**SWEET POTATO**

1 large Okinawa sweet potato

**METHOD:**

1. Preheat oven to 375 degrees. Place baked potato onto a baking pan and bake for about 45 minutes to 1 hour until tender. Cool in refrigerator overnight.
2. The next day, peel and slice with a hot wet knife into long batones (1/4"x1/4"x length of potato, squaring off the ends). Place two nice long strips on plate as shown in picture. Heat on plate in oven until warm through (should only take about 2 minutes). Sprinkle with salt and serve with rest of dish as shown in diagram.

**BRIOCHE BREAD**

4 cups all purpose flour, plus more as needed

1 tsp salt

¼ cup sugar

1 ½ tsp instant yeast

8 tbsp (1 stick) cold butter, cut into chunks, plus softened butter as needed for greasing the bowl, plus some for greasing the pans

3 eggs, plus 1 egg yolk

½ cup milk, plus 2 tbsp

1/3 cup water, plus more if necessary

**METHOD:**

1. Combine the flour, salt, sugar, and yeast in the container of a food processor fitted with the steel blade and process for 5 seconds. Add the cold butter and the whole eggs and process for 10 seconds. With the machine running, pour (don't drizzle) ½ cup milk and 1/3 cup water through the feed tube. Process about 30 seconds, then remove the cover. The dough should be very sticky, almost like batter. If it is too dry, add water 1 tablespoon at a time and process for 5 or 10 seconds water each addition. If it is too wet, which is almost impossible, add another tablespoon or two of flour and process briefly.
2. Grease a large bowl with softened butter and scrape the dough into it. Cover with plastic wrap and let rise until at least doubled in bulk, 2-3 hours. Deflate the dough and, using just enough flour to enable you to handle it, shape it into 2 loaves (it makes 2 loaves). Place each loaf in a buttered 8x4 inch or 9x5 inch loaf pan. Cover and let rise for 1 hour.
3. Preheat oven to 400 degrees. Mix the reserved egg yolk with the remaining 2 tablespoons of milk and brush the top of the loaves with this mixture. Bake the brioche for about 30 minutes, or until nicely browned. When done, the bottom will sound hollow when you tap it (it will fall easily from the loaf pan) and the interior temperature will be at least 190 degrees. Let cool on a wire rack completely.

**PORK SHOULDER**

1 ¼ pound pork shoulder, cut into 1" slices

All of pork stock (see recipe above)

2 cups dried tart cherries

½ cup good aged balsamic vinegar

¾ pound galanga root, sliced thin with skin on

2 thumb sized pieces of fresh ginger, peeled

3-4 fresh sprigs thyme

Vegetable oil, as needed

Salt and pepper to taste

1 tsp gelatin powder

**METHOD:**

1. Season pork shoulder with salt and pepper. In a large sauté pan, add enough vegetable oil to lightly coat the bottom of the entire pan. When oil gets nice and hot, lay the pork sliced gently into the pan. Brown nicely on both sides. Put pork into a stock pot and add the pork stock and some water if needed (you need enough to cover the meat). Drain grease from sauté pan, splash a little of water into it and deglaze with a rubber spatula, adding it to the pork. Bring to a boil, then reduce to a simmer and cook until fork tender. This should take about 3-4 hours, so you will need to add water during the cooking process. Strain and cool. After the meat has had a chance to cool a bit, gently pick the meat until it is in smaller chunks and shreds.
2. Put the liquid back into the stockpot. Add cherries, balsamic vinegar, ginger, fresh thyme, and sliced galanga root. Bring back to a boil and reduce until it is slightly viscous (thicker than water, but not as thick as syrup...remember the pork will absorb some of the sauce). Taste it, it should have the cherry, balsamic, and galanga flavors all infused inside. If it isn't, add more water and continue to reduce until

you are satisfied with the flavor. Strain and whisk gelatin in, then let it cool for a few minutes. Pour right over top of the pork and continue to cool. Season to taste with salt and pepper. Let sit in juices overnight.

3. The next day, roll into plastic wrap in the shape of cylinders. Cool overnight in the refrigerator.

### **CROQUETTES**

1 cup all purpose flour

2 cups half and half

2 eggs

Freshly crumbled brioche bread crumbs (NOT BAKED!)

Pork shoulder rolls, cut into 2 ½" logs with plastic removed

Vegetable oil as needed for deep frying

#### **METHOD:**

1. Gather 3 shallow bowls. In one bowl, put the flour in. In the second bowl, mix the half and half and eggs together with a whisk. Lastly, place the fresh brioche bread crumbs in the third bowl.
2. Use the standard breading procedure (flour, egg wash, bread crumbs...in that order) to bread the cut pork shoulder rolls. Then repeat the process so they are double breaded.
3. In a large stock pot, bring the vegetable oil to 350 degrees. When it is ready, deep fry the croquettes until they are warmed through and nice and golden brown on the outside. Drain on a plate with paper towels on it. Serve immediately.

### **SIDE SALAD**

1 cup baby arugula

1 tsp dried tart cherries

1 tsp clarified butter or oil toasted ¼" cubed brioche croutons

Salt and pepper to taste

#### **VINAIGRETTE**

1-2 slices peeled galanga root, raw

1/8 -1/4 cup good aged balsamic vinegar

About ¾ cup salad oil

Salt, pepper, and sugar to taste

#### **METHOD:**

1. Take fresh brioche bread (recipe included) and cut a couple of ¼" slices off of it. Square off by cutting off all crust. Proceed to cut into ¼" cubes. In a small sauté pan, put about 3-4 tbsp of clarified butter or oil, then the croutons. Put onto medium heat, tossing frequently. When butter or oil starts to bubble watch until the croutons start to brown, remove from heat and strain into a plate lined with paper towels. Add a sprinkle of salt at this time for flavor, set aside to cool.
2. In a blender, add galanga root and balsamic vinegar and blend until smooth. Drizzle in oil from the top while the blender is still running until vinaigrette is emulsified. Add salt, pepper, and sugar to taste.
3. In a bowl, add arugula, dried cherries, and cooled croutons in a bowl. Sprinkle with salt and pepper to taste. Toss lightly with only about 1 tsp of the vinaigrette. Add to pork plate at the last minute as shown in diagram.

**Chef Joud Achkar, Cherokee Country Club, Madison**  
Stuffed Pork Loin with Fruit and Sweet Red Wine Sauce

- 1-2/3 Cups Water
- 1-2/3 Cups Sugar
- 1-2/3 Cups Fresh Cranberries
- 1-2/3 Cups Orange, peeled and pureed
- 1-2/3 Cups Apple, peeled, cored and diced
- 1-2/3 Cups Dried Mixed Fruit, chopped
- 1-2/3 Cups Pecans, chopped
- 1-2/3 Cups Walnuts, chopped
- 3/4 teaspoon Salt
- 1-3/4 teaspoon Ground Cinnamon
- 3/4 teaspoon Ground Nutmeg
- 1 cup Red Wine
- 2 teaspoons Cinnamon
- 2 teaspoons Ginger
- 5 tablespoons Honey
- 6 - 7 lbs. Boneless Pork Loin

**Chef Graham Smith, Heartland Grill at Sheraton Madison Hotel,  
 Madison**

Pork Tenderloin Roulade with "Wild Mushrooms, Door County Cherries and  
 Castle Rock Smoked Blue Cheese"

Serving Size: 2

Amount	Measure	Ingredient -- Preparation Method
1 1/2	ounces	Shiitake mushroom cap -- Julienne
1 1/2	ounces	Oyster mushroom - stem off -- Chopped
1 1/2	ounces	Portobello mushroom cap -- Diced
1 1/2	ounces	Dried Cherries
4	ounces	Canola oil
2	Tbsp	Butter
3	ounces	Dark cherry balsamic vinegar
4	ounces	Smoked Blue Cheese
2	each	Pork tenderloin -- Cleaned and trimmed -- Barrel Cut
	To Taste	Salt and pepper
18	inches	Butcher's twine

Sauté mushrooms on medium high heat in 2 oz canola oil and butter until tender. Season mushrooms with salt and pepper. Stir cherries in to mushrooms and deglaze pan with cherry balsamic vinegar. Remove from heat and let cool to room temperature.

While mushroom and cherry mixture cools, trim silver skin from pork tenderloin. Trim each end of pork tenderloin to make a barrel cut. Slice top third of tenderloin lengthwise, approximately 2/3 to the edge. Repeat same step with the second third of tenderloin going in the opposite direction. This process will resemble that of a tri-fold wallet.

Lay tenderloin flat and season with salt and pepper. Spread mushroom and cherry mixture evenly on tenderloin. Crumble smoked blue cheese across mixture. Roll tenderloin lengthwise and tie with butcher's twine. Season outside of pork with salt and pepper.

Preheat medium size sauté pan on medium high heat. Add remaining 2 oz canola oil and coat bottom of pan. Sear all sides of pork tenderloin until golden brown. When finished, transfer tenderloin to pre heated oven at 350 degrees. Cook until internal temperature of tenderloin is 160 degrees. Remove from oven and let rest for 3 to 5 minutes

Snip butcher's twine with kitchen shears and remove. Slice pork tenderloin in to 5 medallions (1 and ½ ounces each). Serve with desired accompaniments and sauce.

## **Chef Nathan Morrissey, Wisconsin Machine Shed, Pewaukee**

### Porcini Mushroom & Gruyere Cheese Stuffed Pork

#### Wellington with a Spicy Mustard Sauce

2 TBS melted butter  
1 oz. Dried porcini mushrooms  
1 whole pork tenderloin  
5 oz. Prosciutto ham (fully cooked and sliced thin)  
¼ tsp kosher salt  
¼ tsp black pepper  
2 oz Gruyere Cheese (freshly grated)  
1 tsp AP flour (or as needed for flouring board and pin)  
1 thawed sheet of puff pastry  
2 cups Spicy Mustard Sauce (recipe follows)

#### Spicy Mustard Sauce

1 cup yellow mustard  
½ cup sugar  
¼ cup apple cider vinegar  
¼ cup water  
2 TBS chili powder

1 tsp black ground pepper

Add the ingredients to a sauce pan over medium heat in the order listed. Whisk until combined and allow to simmer until all flavors are incorporated.

Preheat oven to 400 degrees. Layer Prosciutto overlapping until it is long enough to cover the tenderloin. Place it under parchment paper and use a rolling pin to help it stick together, place in cooler for 30 minutes to ensure adhesion.

Sprinkle the salt, pepper, and thyme on the Prosciutto. Trim all excess fat and silver skin from the tenderloin. Butterfly the tenderloin directly down the middle. Fill the tenderloin with the dried mushrooms. Wrap the tenderloin in the Prosciutto.

Flour a large work surface and roll out the puff pastry (alternate directions and be careful of the seams!) until it is flattened out to about 12 inches by 12 inches, or large enough to completely cover the tenderloin. Spread 2 TBS of the Spicy Mustard Sauce across the surface of the pastry. Spread the Gruyere cheese evenly over the mustard layer on the pastry.

Place the Prosciutto wrapped tenderloin in the pastry dough on one end; wrap the tenderloin in the pastry. Use the melted butter to seal the pastry and pinch the ends shut. Place the pastry wrapped tenderloin on a cooking rack on a sheet pan (place the seam on the bottom.)

Brush with the remaining melted butter. Bake at 400 degrees for 25 to 30 minutes or until the internal temperature reaches 140 degrees. Let it rest for at least 10 minutes before cutting. Use a serrated knife or VERY sharp carver to keep the pastry shell from breaking.

## **Chef Cory Arndt, Big Tomatoes, Green Bay**

### **Forcemeat Wrapped Pork Loin**

1 Oz pork loin  
2 Oz pork trimming  
1/8 cup heavy cream  
2 tsp egg white  
1 T parsley, chopped fine  
2 each scallions, minced  
TT salt and pepper  
1/2 Oz prosciutto, sliced thin

#### **Brine:**

1/2 cup kosher salt  
1/4 cup sugar  
2 quarts water  
1 small piece fresh ginger  
Zest of 1 oranges  
1 1/2 tablespoon juniper berries  
1 Tbs fresh marjoram  
1 Tbs fresh parsley  
Freshly ground black pepper

Brine pork. Sear pork loin, set aside. First chill all food processor parts. Puree pork trimmings with scallions and parsley until smooth. Add egg white. When incorporated, slowly add cream to form an emulsion. Season with salt and pepper. Wrap the loin with the force meat. Wrap in prosciutto and sear.

#### **Succotash**

1/4 Oz sweet corn, blanched  
1/4 Oz red pepper, peeled and diced  
1/4 Oz lima bean, blanched  
1/2 Oz Bacon, diced  
TT Salt and pepper  
1/4 Teaspoon chives, sliced  
1/8 Teaspoon parsley, chopped  
Render bacon. Remove bacon and reserve fat. Sautee corn, red pepper, and lima beans in bacon fat. When vegetables are cooked, fold in bacon and herbs. Season with salt and pepper.

### **Pork and Mushroom Ragout with Saffron Gnocchi**

1 Oz pork butt  
1/2 Oz flour  
1 teaspoon olive oil  
1/8 Oz carrot, diced small  
1/8 Oz celery, diced small  
1 Oz onion, diced small  
1/8 cup red wine  
1 teaspoon tomato paste  
1/4 brown pork stock  
TT salt and pepper  
16 Oz peas, blanched  
16 Oz carrots, cut and blanched  
3 each mushrooms, quartered and roasted  
1 bay leaf  
1/4 teaspoon thyme

Season pork with salt and pepper, dust with flour and sear in olive oil and remove from the pan. Add onion and caramelized, when caramelized add carrots and celery. When carrots and celery caramelized add tomato paste and pincer. Deglaze pan with wine and reduce by half. Add stock and bay leaf. Reduce to proper constancy and strain pork to the sauce and finish cooking. Once pork is cooked add the peas, carrots, and mushrooms with salt and pepper and serve with saffron gnocchi.

#### **Saffron Gnocchi**

Servings: 3  
1/4 Pound potatoes, peeled  
Pound flour  
1/4 each egg  
1/16 Oz saffron  
TT Salt and pepper

Add Saffron to 1 quart of water. Once water is colored strain out saffron and add potatoes to water and cook until tender. Drain and dry potatoes in oven at 300 degrees, puree potato while still hot. Add enough flour to puree to form a stiff dough Roll and shape with a fork.

## **Braised Pork Belly Sausage**

3 oz. pork belly  
1 ounce carrot  
1 ounce celery  
2 ounce onion  
1 quart pork stock  
2 Tbs tomato paste  
1 bay leaf  
½ tsp thyme  
½ cup hickory chips  
1 oz. pork (pounded thin). Trimmings from the loin

### **Rub**

3 Tbls whole black peppercorn, freshly ground  
2 Tbls whole cloves, freshly ground  
5 Tbls Brown sugar  
3 Tbls coarse Kosher salt  
Rub the pork belly with the rub and let sit for 24 hours. Sear the belly and set aside. Caramelize the onions. Once caramelized add the celery and the carrots and caramelize. Add tomato paste and herbs. Add pork stock and belly and braise in a 350 degree oven until tender. Cool slightly and pull pork apart. Lay pounded out pork and

add braised belly on top. Roll tight and hot smoke in hickory.

## **Orange Garlic Scented Broccoli Rabe**

½ ounce broccoli rabe, blanched  
1 tsp. butter  
¼ tsp. orange zest  
¼ tsp. orange juice  
1/8 tsp. garlic, minced  
¼ tsp. shallots, minced  
TT S&P

Blanche rabe in salted water. Lightly sweat shallots and garlic, add rabe. When almost done add orange juice and zest. Season with salt and pepper.

### **Pomegranate Reduction**

¾ cup pomegranate juice  
¼ cup vinegar  
1 cup brown sugar

Mix all ingredient together and reduce by half.