

**SMOKED & BRAISED PICNIC SHOULDER OF PORK
IN GUINNESS BEER & VEGETABLE STOCK
WILD RICE & SPINACH TERRINE, RHUBARB-APPLE CONSERVE, &
COCONUT ASPARAGUS & TOMATOES
*Created by Chef Rick Bouley Serves 8-10***

Pork

1 (8- to 10-lb) pork picnic shoulder roast
2 Tbsp salt
1 Tbsp pepper
4 oz cherry wood
1 vanilla bean, split
1/8 oz fresh rosemary sprig
1 orange rind, cut into eights

1/2 cup olive oil
1 lb celery, cut into 1-inch pieces
1 lb carrots, cut into 1-inch pieces
1 lb yellow onions, cut into 1-inch pieces
3 quarts water
3 quarts Guinness beer

Season pork with salt and pepper. Set aside. In smoke box, place wood, vanilla bean, rosemary and orange rind. Preheat 1 hour. Smoke pork in smoke box 2 1/2 hours or until internal temperature of pork is 145°F. Cut pork in half; cool rapidly.

In skillet, heat oil until hot. Add celery, carrots, and onions; sauté until translucent. Add water and beer. Bring to a boil. Add cooled pork to skillet; reduce heat. Braise 2-3 hours or until very tender.

WILD RICE & PORK SAUSAGE SPINACH TERRINE

Wild Rice

1/2 lb pork sausage
1/2 cup olive oil
8 oz celery, cut into 1-inch pieces
8 oz carrots, cut into matchstick-size pieces
8 oz yellow onions, cut into 1-inch pieces
1/4 cup honey
1/8 cup almonds
1 Tbsp sambal (chile paste)
1 quart cooked wild rice
2 cups sweetened dried cranberries

Terrine

1 tsp olive oil
1 cup spinach

1 Tbsp minced shallots
1/2 cup goat cheese
1/2 cup roasted red peppers

Heat oven to 350°F. Cook pork sausage; set aside. In skillet, heat 1/2 cup oil until hot; sauté celery, carrots, and onions. Set aside. Combine honey, almonds, and sambal in bowl; toss to coat. Place on baking sheet; bake, stirring occasionally, until golden brown. In saucepan, combine cooked sausage, sautéed vegetables, toasted almond mixture, wild rice, and dried cranberries. Heat, stirring occasionally, until 165°F.

In skillet, heat 1 tsp oil until hot. Add spinach and shallots; sauté until tender. Set aside. Brush sides of terrine pan with melted unsalted butter. Layer pan with half each of Wild Rice mixture, goat cheese, roasted pepper, and sautéed spinach mixture. Repeat layers.

COCONUT- CRUSTED ASPARAGUS

1 cup buttermilk
1/4 cup Dijon mustard
2 quarts panko (Japanese bread crumbs)
1 cup shredded coconut
1/4 cup julienne fresh oregano leaves
1/4 cup julienne fresh basil leaves
4 bundles fresh asparagus, trimmed
1 cup plus 2 Tbsp olive oil, divided
2 cups diced Roma tomatoes
2 garlic cloves, chopped

In shallow dish, stir together buttermilk and mustard. In another shallow dish, stir together panko, coconut, oregano, and basil. Dip asparagus into buttermilk mixture, then into panko mixture. Repeat if necessary. In skillet, heat 1 cup oil until hot. Fry coated asparagus spears in hot oil until golden brown. In skillet, heat remaining oil; sauté tomatoes. Add garlic; cook 30 seconds longer. Spoon tomato mixture over asparagus.

RHUBARB-APPLE CONSERVE

1/2 cup unsalted butter
1 cup packed brown sugar
4 cups diced rhubarb
2 cups peeled, diced apple

In pan, melt butter over low heat. Add brown sugar; heat until dissolved. Add rhubarb and apple; cook, stirring occasionally, until tender.