

**ROASTED HAM STUFFED WITH PORK TROTTER CONFIT,
WILD MUSHROOMS, AND GORGONZOLA CHEESE
WITH IRISH WHISKEY JUS, SMOKED CHEDDAR POTATO PAVE,
AND BRAISED CABBAGE**

Created by Chef Nathan Winterrowd Serves 15

HAM

- 1 (10- to 12-lb) boneless fresh ham
- 1 Tbsp salt
- 1 Tbsp freshly ground pepper
- 8 oz Gorgonzola cheese

Heat oven to 300°F. Butterfly ham; pound flat with meat mallet. Season ham with salt and pepper. Sprinkle cheese inside ham; roll up and tie with kitchen string. Bake ham 1 1/2 hours or until internal temperature is 150°F. Cool 20 minutes. Slice into 1/2-inch pieces. Serve topped with Whiskey Jus, Smoked Cheddar Potato Pave, and Braised Cabbage (see recipes).

PIG'S FEET

- 2 lb bone-in pig's feet
- 1 Tbsp kosher salt
- 1 Tbsp freshly ground pepper
- 1 Tbsp olive oil
- 1/2 gallon pork stock
- 1 quart red wine

Heat oven to 300°F. Season pig's feet with salt and pepper. In pan, heat oil until hot. Add pig's feet; sauté until golden brown. Add stock and wine. Place pig's feet and liquid in braising pan. Bake 4 hours or until meat is falling off bone. Reserve liquid from braising pan.

STUFFING

- 2 Tbsp olive oil
- 3 lb mixed wild mushrooms (shiitake, crimini, and oyster)
- 1 lb shredded braised Pig's Feet (see recipe)
- 1 lb bread crumbs
- 1 shallot, minced
- 1 tsp dried thyme

In skillet, heat oil until hot; add mushrooms. Sauté until partially cooked. Remove from heat; cool. In large bowl, stir together Pig's Feet, sautéed mushrooms, bread crumbs, shallot, and thyme.

WHISKEY JUS

Reserved liquid from Pig's Feet (see recipe)
1 cup Irish whiskey

Reduce Pig's Feet liquid until thickened. Stir in whiskey.

SMOKED CHEDDAR POTATO PAVE

4 large potatoes, peeled and thinly sliced
3 cups heavy whipping cream
Salt and freshly ground pepper to taste
1/2 cup freshly grated smoked Cheddar cheese

Heat oven to 350°F. In medium bowl, toss potato slices with cream until thoroughly coated. Generously butter ceramic casserole dish. In bottom of casserole, arrange 4 layers potatoes. Season with salt and pepper. Sprinkle 1/4 cup Cheddar over potatoes; cover with 4 layers potatoes. Season with salt and pepper. Sprinkle with remaining Cheddar. Top with remaining potatoes. Sprinkle with salt and pepper. Bake 1 1/2 hours or until potatoes are tender.

BRAISED CABBAGE

1/4 cup butter
1 (2-lb) head red cabbage, cored and very thinly sliced (about 14 cups)
1/2 tsp salt or to taste
3 Tbsp hard cider
1 Tbsp cider vinegar
Pepper to taste

In heavy large pot, melt butter over medium heat. Add cabbage and 1/2 tsp salt. Cook, stirring constantly, 7 minutes or until cabbage begins to wilt. Add hard cider; sauté 10 minutes longer or until liquid evaporates. Add vinegar. Cook, stirring constantly, 13 minutes more or until cabbage is tender and turns bright fuchsia. Season to taste with salt and pepper. (Can be prepared 1 day ahead: Cool slightly, cover, and refrigerate. Reheat, stirring over medium heat, before serving.)