

Porketta Braised Pork Shoulder

Serves 8

Few dishes are more elegant than this braise. Because we braise overnight, the pork shoulder is extremely tender, and the flavors of its juices are as complex as they are intense. We braise in a Staub™ cast iron French oven called “La Cocotte,” that seals in flavors, complimenting the combination of top and bottom heat produced by a Wood Stone oven.

Ingredients

1 ea.	4-lb.	boneless pork shoulder
¼ cup		Potlatch Seasoning
2 Tbsp.		extra virgin olive oil
2 cups		sweet onions, chopped
1 cup		carrots, chopped
1 cup		celery, chopped
4 ea.		whole garlic cloves, peeled
2 Tbsp.		whole coffee beans
1 Tbsp.		whole black peppercorns
1 ea.		bay leaf
3 ea.		whole cloves
3 ea.		roma tomatoes, chopped
4 cups		chicken stock
2 cups		red wine

Method

Oven Temperature: 570-600 degrees

- Season the pork shoulder with Potlatch Seasoning, rubbing it over the entire surface of the roast. Wrap the roast tightly in saran wrap and refrigerate for at least 12 hours to allow the seasoning to penetrate the meat.
- Before cooking, remove the pork shoulder from the refrigerator and temper for at least 1 hour. Place the olive oil in La Cocotte or similar dutch oven and move it into the searing/sauté zone. Heat until the oil begins to smoke.
- Move La Cocotte to the mantle and carefully place the pork shoulder in the hot oil. In the searing sauté zone, deeply sear the shoulder on all sides, using tongs to rotate the whole roast 1 time per side. When all sides are seared, bring La Cocotte to the doorway of the oven. Transfer the roast to a plate and drain the fat from La Cocotte.
- Combine the onions, carrots, and celery in a large bowl, and place a small amount of the vegetable trio on the bottom of La Cocotte. Place the pork shoulder on top of the vegetable trio and lay the rest around the roast, as well as the garlic cloves, coffee beans, black peppercorns, bay leaf, and cloves. Place the chopped tomatoes on top of the pork shoulder, and then pour the liquids into the La Cocotte. Ensure the lid still closes tightly, so no moisture escapes.
- Turn the oven off and place La Cocotte in a shallow roasting pan (to catch any liquid that spills over the side), just inside the doorway of the oven. Braise the pork shoulder overnight for 6-8 hours while you are sleeping.
- Before removing the braise from the oven, measure the internal temperature of the meat. It should be above 165 degrees.
- Remove the roast from La Cocotte and pour the remaining juices through a strainer, discarding any fat. Reduce the liquid by half in the doorway of the oven to intensify the flavor of the sauce.
- Carve the pork shoulder and spoon 2 Tbsp. of the reduced braising sauce over the pork.

Garnish with seedless red grapes and flat leaf Italian parsley.



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