

Sauerkraut Braised Pork Shoulder
From Chef Justin Olsen of Bink's Midtown
Hackett House Cooking Class
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1 PORK SHOULDER (4-6#)
¼ C CANOLA OIL
2 (16 OZ) BAGS SAUERKRAUT (FROM THE REFRIGERATED SECTION)
4 GRANNY SMITH APPLES (SAVE ONE FOR GARNISH)
2 SWEET ONIONS
4 BAY LEAVES
4 JUNIPER BERRIES
24 OZ APPLE CIDER
8 OZ WHITE WINE (DRY LIKE A CHABLIS OR CHARDONNAY)
18 SMALL YUKON POTATOES (WASHED)
SALT AND FRESH GROUND PEPPER AS NEEDED

START BY PUTTING YOUR PREP TOGETHER:

- PEEL AND GRATE 3 OF THE APPLES
- PEEL AND DICE OR GRATE THE ONIONS
- DRAIN AND RINSE THE SAUERKRAUT
- TRIM EXCESS FAT OFF THE SHOULDER, SEASON LIBERALLY WITH SALT AND PEPPER

BRAISING:

- NOW THAT THE PREP IS DONE, HEAT UP A LARGE SAUTE PAN (BIG ENOUGH TO HOLD THE PORK SHOULDER)
- ADD THE OIL TO THE PAN. WHEN IT JUST STARTS TO SMOKE, CAREFULLY ADD THE PORK SHOULDER. BROWN THE SHOULDER ALL THE WAY AROUND. ONCE BROWNEED REMOVE FROM THE PAN, TURN DOWN THE HEAT AND LIGHTLY CARMELIZE THE ONIONS. ADDING SALT WILL HELP TO DRAW THE JUICE OUT.
- ONCE ONIONS HAVE TAKEN ON SOME COLOR, DEGLAZE WITH THE WHITE WINE. ALLOW THE WINE TO REDUCE UNTIL THERE IS BARELY ANY LIQUID LEFT. THEN ADD THE CIDER. BRING TO A QUICK SIMMER, AND THEN PULL OFF THE HEAT.
- AT THIS POINT, GRAB A OVEN SAFE DUTCH OVEN, LAY DOWN THE GRATED APPLE AND SAUERKRAUT, NESTLE THE PORK SHOULDER IN TO THE MIX, ADD THE BAY LEAVES, JUNIPER, AND THEN POUR THE CIDER MIXTURE OVER EVERYTHING, COVER AND BAKE IN THE OVEN AT 300 DEGREES FOR ROUGHLY 4 HOURS.
- AT THIS POINT IT SHOULD JUST START TO BECOME TENDER AND PULL APART.
- ADD THE POTATOES , PRESS THEM DOWN INTO THE SAUERKRAUT. COVER BACK UP AND BAKE FOR 30 MINUTES, THEN UNCOVER, RAISE THE TEMP TO 350 DEGREES, AND BAKE ANOTHER 25-35 MINUTES . (YOU'RE LOOKING FOR EVERYTHING TO SLIGHTLY BROWN AND CARMELIZE)
- LET REST AT LEAST 20 MINUTES BEFORE CUTTING UP TO SERVE.

ASSEMBLY:

WHOLE GRAIN MUSTARD SAUCE: 2 CUPS HEAVY CREAM, ½ CUP MUSTARD, ¼ CUP HONEY - PUT INGREDIENTS INTO WHIPPED CREAM CANISTER. ALTERNATELY, USING A HAND MIXER, LIGHTLY MIX THE CREAM, MUSTARD AND HONEY. SLOWLY INCREASE THE SPEED AND WHIP THE

FLAVORED CREAM UNTIL YOU REACH SOFT PEAKS. AT THIS POINT THE CREAM CAN BE REFRIGERATED UNTIL YOU ARE READY TO SPOON IT ON THE PORK.

1 GRANNY SMITH APPLE CUT INTO THIN BATONS (MATCHSTICKS)

-PLACE A SMALL PILE OF THE BRAISED SAUERKRAUT OFF CENTER ON A DINNER PLATE, PUT 3 POTATOES ALONG SIDE. THEN PULL OR CUT A NICE PIECE OF PORK RIGHT IN THE MIDDLE.

-POUR SOME OF THE COOKING LIQUID OVER THE PORK, PLACE A NICE DOLLOP OF MUSTARD NEXT TO THE PORK, AND THEN TOP OFF WITH A SPRINKLE OF SALT AND THE BATONS OF APPLE.