

Recipes and Ingredient Lists from Sunday Supper on November 5th, 2023

Head Chef Don Mickey

Braised Pork Shoulder Serves 12

Ingredients

- 1 T smoked paprika
- 2 t ground cumin
- 2 t ground coriander
- ½ t chipotle powder
- 5-6 lb boneless pork butt, trimmed and cut into large cubes. Chop the trimmings coarsely and reserve.
- Salt
- Black pepper
- Olive oil
- 2 large onions, quartered and sliced
- 2 large green bell peppers
- 2 Anaheim peppers, seeds & membrane removed; sliced
- 12 cloves garlic, pressed
- 2 c beer (e.g. Modelo Especial)
- 3 c chicken stock
- 1 lb yellow tomatoes, cubed
- 2 lb Campari tomatoes
- ½ c chopped cilantro
- ¼ c chopped parsley

Preparation

1. Gather and prep ingredients
2. Preheat oven to 325F

3. Mix paprika, cumin, coriander, chipotle in a small ramekin
4. In a large bowl, add half the spice mixture to the meat and stir to coat. Season generously with salt and pepper.
5. In a large Dutch oven or stew pot, add the meat trimmings to 2 c water. Bring to a vigorous simmer and cook until the water evaporates and then continue to cook, stirring frequently, until a fond forms and the trimmings have browned. Remove trimmings and discard. Save 3–4 T of fat in the pan, adding oil if needed.
6. Add the onions and sliced peppers to the pot. Sprinkle with salt and pepper and cook until they begin to soften. Add the remaining spice mix and the garlic and cook for 30 seconds or so.
7. Add the meat and brown lightly.
8. Add the beer and simmer for a minute or so. Then add chicken stock, potatoes and tomatoes, bring to a vigorous simmer, cover, and place in the oven to braise for 2 ½ hours or until fork tender.
9. Add chopped cilantro and parsley and check seasonings. Serve with tortillas or rice.

Arugula and Fennel Salad with Lemon Vinaigrette

Ingredients

- 1 lb arugula, washed and dried
- 1 large fennel bulb, very thinly sliced
- 1/3 c extra virgin olive oil
- 1 T lemon zest

- Juice of 3 lemons
- $\frac{3}{4}$ t salt
- Freshly ground pepper
- Pecorino, to serve

Preparation

1. Combine the arugula and shaved fennel in a serving bowl.
2. Combine olive oil, lemon zest, lemon juice, salt and a few grinds of pepper in a small jar. Shake the dressing until smooth and creamy. Adjust ingredients to taste.
3. Pour half the dressing over the salad and toss gently to combine. Taste and add more dressing as needed.
4. Use a vegetable peeler to shave a few slices of pecorino over the top of the salad and serve.