

# Holdfast Braised Pork Coppa with Cabbage & Mustard & Dill Cream Sauce

(Serves 6)

Holdfast's Will Preisch and Joel Stocks take their Scandinavian inspiration from Preisch's time cooking at Michelin-starred kitchens like Copenhagen's Relae and Reykjavík's Dill. The chefs' typical mode is modern, but this meltingly tender, cider-braised hunk of pork is as simple and homey as it gets. (Bonus points if you attempt to make a side of blood pudding, a Swedish classic—the recipe's below.)

- $\frac{1}{4}$  cup vegetable oil
- 3–4 lbs fresh pork coppa, rolled and tied (available at Tails & Trotters)
- 1 small yellow onion, cut into large chunks
- 2 tart apples such as Granny Smith, cut into large chunks
- 4 whole garlic cloves
- 3 tbsps salt, plus more for seasoning
- 1 tbsps whole juniper
- 1 quart chicken stock
- 2 cups apple cider
- 1 head savoy cabbage, cut into 1-inch pieces
- 1 stick unsalted butter
- Mustard and dill cream sauce\*

**BROWN** Preheat oven to 275 degrees. Add oil to a large, heavy-bottomed pot over medium heat. Season coppa liberally with salt and, using tongs, brown in the pot on all sides. Remove coppa from pot and set aside. Add onions, apples, garlic, salt, and juniper to the pot and sauté about 15 minutes, or until soft.

**BRAISE** Place the coppa back in the pot, add cider, and reduce by half. Add stock and bring to a simmer. Cover pot and transfer to the oven to braise for 3 hours, rotating the meat halfway through. If coppa isn't quite fork tender after 3 hours, braise for 30 minutes longer. Let meat cool in its cooking liquid for 30 minutes before slicing and serving.

**COOK THE CABBAGE** While the meat rests, combine cabbage and butter in a separate pot and cook, uncovered, over medium heat for about 20 minutes, or until most of the water has cooked out and cabbage is tender. Season with salt.

## Mustard and Dill Cream Sauce

Combine 1 yellow onion (sliced thinly), 4 cloves garlic (sliced thinly),  $\frac{1}{4}$  cup Dijon mustard, and 2 cups heavy cream in a heavy-bottomed pot over low heat and simmer until onions are tender, about 30 minutes. Pour through a fine strainer. Fold  $\frac{1}{4}$  cup whole-grain mustard and 1 bunch fresh dill, roughly chopped, into the sauce and season with 2 tsp salt. Serve alongside the braised coppa and cabbage.