

TAILS & TROTTERS PORCHETTA COOKING INSTRUCTIONS

1. Preheat oven to 325°F.
2. Remove porchetta roast from packaging. Pat skin dry with a paper towel (to help skin crisp into cracklings).
3. Place roast on an elevated roasting rack or perforated pan (a standard roasting pan will work, but allowing the fat to render away from the roast is ideal). Place uncovered in preheated oven. Cook until internal temperature of the loin portion reaches ~120°F (approximately 30 minutes per pound).
4. Remove roast from oven and turn oven temp up to 450°F. Return roast to oven for an additional 10 - 15 minutes, until skin begins to bubble & blister. Internal temperature of loin should be around 135°F.
5. Remove from oven and let rest for 15 - 20 minutes before carving.

If skin has not achieved crackling-status when the roast's internal temperature reaches 135°:

1. After roast has rested, remove skin from roast
2. Gently scrape off as much fat as you can from the underside of the skin
3. Place skin on baking sheet in oven at 450°F, fat-side down, until skin begins to bubble & blister.



Retail Pork Butchery & Sandwich Shop
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SALSA VERDE

Salsa Verde, the classic green sauce of Italy, is a bracing combination of olive oil and chopped parsley flavored with lemon zest, garlic and capers. It adds a lively freshness to almost any simple dish.

1 bunch flat leaf parsley, chopped coarsely, leaves and thin stems only (about a half cup)

2 - 4 scallions or 1 shallot, chopped very fine

1 Tbsp capers (or more to taste), coarsely chopped

Zest of 1 lemon

1/3 - 1/2 cup extra virgin olive oil

Salt & pepper to taste

Combine all ingredients in a bowl and mix well. For best results, make ahead of time so the salsa can fully develop its flavors.

VARIATIONS

- Other herbs or a combination of herbs can be used to replace some or all of the parsley.
- Add a little chopped, salt-packed anchovy or chopped hard-cooked egg... or both.
- The addition of lemon juice or vinegar will make the sauce zestier, but add just before serving since the acid will discolor the green herbs. You can macerate a little chopped shallot in the vinegar or lemon, if you like before adding to mixture).
- Add 1-2 tsp of Dijon mustard



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