

# TAILS & TROTTERS

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## **Pork Carnevale**

Time: 3-4 hours

*This is a very sweet/salty preparation ideal for a holiday party. Can be served with sautéed cabbage, rice, or fantastic for nibbling solo. A preparation much easier than it looks (many of the spices can be optional)!*

1 3-5lb pork brisket	
2 cups sugar	1/2 cup kosher salt
6 whole cloves	4 bay leaves
1/4 cup olive oil	6 cloves garlic, peeled & crushed
1 rib celery, finely chopped	1/2 small yellow onion, peeled & finely chopped
8 oil-packed sun-dried tomatoes	3 cardamom pods
1 tsp dried red pepper flakes	1 tsp ground cumin
1/2 tsp ground turmeric	freshly ground black pepper
1/4 cup honey	3 Tbsp brown sugar
2 cups chicken stock	1/2 cup red wine vinegar
1/4 cup dates, pitted & chopped (optional)	

1. To make brine: put sugar, salt, cloves, bay leaves & 4 cups water into a medium pot and boil over high heat, stirring often, until sugar & salt dissolve (about 5 minutes). Transfer solution to a large wide bowl (or pot) & set aside until completely cool. Add pork, cover with a plate to keep brisket submerged, and refrigerate. Can be left in brine up to 2 days, turning every 8-12 hours.

2. After 1-2 days, drain pork, pat dry, and set aside. Preheat oven to 450°. Heat oil in a large, oven-proof pot or roasting pan over medium heat. Add garlic, celery, onions, sun-dried tomatoes, cardamom, red pepper, cumin, turmeric, and black pepper to taste and cook, stirring often, until vegetables soften, 5-8 minutes. Remove pot from heat; add pork, fat side up, and spread honey & brown sugar on top. Transfer pot to oven & roast pork, uncovered, until top begins to caramelize, about 10-15 minutes. Reduce oven temperature to 300°. Remove pot from oven and stir in stock and vinegar. Cover and braise pork in oven until very tender, about 2-3 hours. Transfer pork to a cutting board, let cool until it's able to be handled & cut into large pieces. Cover with foil & set aside.

3. Skim off fat from sauce in pot, then boil sauce over medium-high heat until slightly thickened, 8-10 minutes. Strain sauce, pressing on solids with back of spoon, into a saucepan. Stir in dates, cover, and keep sauce warm over lowest heat.

4. Serve in bowls with garnish plate of cabbage, radishes, onion, cheese, cilantro & lime.

**Note:** *Because the pork is brined, no additional salt is necessary. The longer the pork is brined, the saltier it will be. Water or any kind of stock can be substituted for the chicken stock, but chicken stock will result in a richer sauce.*

Serves 6-8.

Adapted from:  
*Saveur Magazine*, Jan/Feb 2003