

# TAILS & TROTTERS

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## ***Coppa Roast Recipe: Roast Coppa with garlicky cilantro sauce***

Time: 3 hours

Serves 6-8.

*Coppa is one of our favorite cuts, fantastic for just about any preparation. The top of the shoulder, it's typically included as part of the "butt," and cured whole into salami-like coppa.*

### ***For the pork:***

*1 Tbsp. coriander seeds  
1.5 tsp. fennel seeds  
1 tsp. cumin seeds  
2 Tbsp. smoked paprika  
2 Tbsp. turbinado or light brown sugar  
1 3-4lb coppa roast  
4 shallots, unpeeled & halved lengthwise  
2 Tbsp canola oil  
kosher salt to taste*

### ***For the sauce:***

*1 tsp. coriander seeds  
1/2 tsp. cumin seeds  
1 green cardamom pod  
1/2 cup minced cilantro  
2 cloves garlic, minced  
1 jalapeno, seeded & minced  
3/4 cup extra-virgin olive oil  
kosher salt to taste*

1. Prepare pork: Put coriander, fennel & cumin in an 8" skillet over medium heat and cook, swirling occasionally, until seeds are toasted, about 5 minutes. Coarsely grind seeds & combine with paprika, sugar & garlic. Season pork generously with mixture and cover with plastic wrap. Let sit at room temperature at least 1 hour, or refrigerate overnight.
2. Herb sauce: Put coriander, cumin & cardamom in an 8" skillet over medium heat and cook, swirling occasionally, until seeds are toasted, about 5 minutes. Finely grind seeds and transfer to bowl with cilantro, garlic & jalapenos. Using a fork, whisk in olive oil & season with salt. Cover with plastic and set aside.
3. Preheat oven to 450°.
4. Heat canola oil in a 12" cast-iron skillet over medium-high heat. Add pork and cook, turning, until browned on all sides. Place shallots cut side down under pork. Transfer skillet to oven. Reduce oven temp to 350° & cook until it reaches an internal temperature of 130°, 40-60 minutes.
5. Transfer pork & shallots to a cutting board and let rest 15 minutes. Slice thinly & serve with roasted vegetables.

Adapted from:

*Saveur Magazine*, June/July 2010