

TAILS & TROTTERS

Leg/Shoulder Roast Recipe: Porchetta, Burgundy Style

Time: 3 hours

Porchetta is a traditional Italian preparation of a heavily salted & highly spiced pork roast. Rather than the Italian palette of herbs (rosemary, fennel, etc.), this preparation uses flavors more common to the Burgundy region of France.

1 boneless leg or shoulder roast	
1/3 cup garlic, finely chopped	1/2 cup capers, finely chopped
1/2 cup cornichons, finely chopped	1 tablespoon salt
1/2 tablespoon pepper, cracked	1/2 tablespoon coriander seed, cracked
1/2 teaspoon juniper berries, cracked (smooshed)	
2 tablespoons olive oil	1 cup celery, roughly chopped
2 carrots, roughly chopped	2 cups mushrooms, roughly chopped
2 red onions, roughly chopped	2 zucchinis, roughly chopped (optional)
3 Roma tomatoes, diced	2 cups white wine
10 garlic cloves, whole	2 cups pork or chicken stock

1. Preheat oven to 425°.

2. Coat completely the inside of the roast with the chopped garlic, capers, cornichons, salt, pepper, coriander, and juniper. Film roasting pan with olive oil & place pork in oven. **Roast 1 hour.**

3. Add vegetables, whole garlic cloves, and white wine. **Roast for 1.5 hours, until tender** (internal temp 125-130°). Remove to cutting board, tent with foil & let rest for 20 minutes before cutting.

4. Strain vegetables; add liquid to pan juices. Skim off fat. Combine with stock in medium sauce pan and reduce by 1/2 over low heat.

Serves 6-8.

Pig Perfect: Encounters with Remarkable Swine and Some Great Ways to Cook Them; Peter Kaminsky, 2005

Leg/Shoulder Roast Recipe: Porchetta, Tuscan Style

Time: 3 hours

1 boneless leg or shoulder roast	
6 garlic cloves, minced fine	1/4 c. fresh rosemary, minced fine
1/2 c. oil-cured olives, minced fine	4 halves sun-dried tomatoes, slivered
2 tsp. Salt	2 tsp. olive oil

In mixing bowl, combine garlic, rosemary, olives, tomatoes, salt and olive oil. Untie pork roast and open up so it's more-or-less flat, slicing it open further if necessary to make it a fairly consistent thickness. Remove 1 tablespoon of garlic mixture and put aside. Spread the rest evenly over the pork, then re-roll and tie tightly with chef's twine. Rub the reserved garlic mix over the outside of the meat. You can prepare this ahead of time to this point, covering it with plastic wrap in the refrigerator and pulling it out about a half hour before cooking.

Grill over indirect heat until internal temperature reaches 125-130° (approx. 1 hour), then remove to cutting board, tent with aluminum foil and let it rest for 20 minutes. (Other recipes call for an internal temperature of 155°, but we find that the meat tends to be overcooked at that temperature.) You can also roast this in the oven at 350° for 1 1/2 hrs. until internal temperature reaches 130°.

Serves 6-8.

Adapted from Epicurious.com