

TASTE *of Elegance.*

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Asian Pork Hot Pot

CHEF DAN DUNVILLE, MERIDIAN RESTAURANT & BAR

CONSOMMÉ

2 GAL PORK STOCK
2# MIREPOIX
20 EGG WHITES
20 OZ CHOPPED TOMATOES
2 TSP SALT
2 TSP WHITE PEPPER
6# GROUND PORK
SOY SAUCE
LEMONGRASS
STAR ANISE
GINGER

1. MIX ALL INGREDIENTS AND BLEND WITH STOCK
 2. SLOWLY SIMMER MIX, STIR FREQUENTLY UNTIL RAFT FORMS
 3. SIMMER FOR 1 HR UNTIL CLARITY IS ACHIEVED
- STRAIN AND ADJUST SEASONING

ADD:

2 SLICES PORK BELLY
1 POACHED EGG
PORK WONTONS
PICKLED APPLES
PORK GARNISH
LEMONGRASS PORK

Pork Cubano

CHEF BRANDON HAMILTON, FARM TO KITCHEN FOODS

MOJO MARINATED PORK SHOULDER

20 GARLIC CLOVES
2 TSP SALT
½ TSP BLACK PEPPER
1 ½ CUPS SOUR ORANGE JUICE
4 OZ YELLOW ONION
2 TSP DRIED OREGANO
2 TBLS PARSLEY

CONSTRUCTING PORK CUBANO

4 OZ SWISS CHEESE
4 OZ HAM
4 TBLS MUSTARD
1 RED ONION, SLICED THIN
4 SLICES OF CUBAN BREAD
1 HEAD OF BOSTON LETTUCE

FOR THE MARINADE

MASH THE GARLIC AND SALT TOGETHER WITH A MORTAR AND PESTLE. ADD DRIED OREGANO, ONION, PEPPER, PARSLEY AND SOUR ORANGE JUICE AND MIX THOROUGHLY. PIERCE PORK AS MANY TIMES AS YOU CAN WITH A SHARP KNIFE. POUR GARLIC MIXTURE OVER PORK, COVER AND LET SIT IN REFRIGERATOR FOR 2 TO 3 HOURS.

PLACE THE PORK IN A ROASTING PAN AND PLACE IN AN OVEN AT 325 DEGREES. USING A MEAT THERMOMETER, ROAST SHOULD BE REMOVED FROM THE OVEN WHEN THE TEMPERATURE REACHES 155 DEGREES. IMMEDIATELY COVER WITH FOIL AND LET REST FOR 10 MINUTES BEFORE SLICING.

CONSTRUCTING THE PORK

LIGHTLY TOAST THE FOUR SLICES OF BREAD AND LINE EACH PIECE OF BREAD WITH A LIGHT COATING OF MUSTARD. THEN LAY TWO NICE PIECES OF LETTUCE ON BREAD WITH SLICES OF ONIONS AND SWISS CHEESE. GENTLY PUT THE SANDWICH TOGETHER AND TOP WITH COPIOUS AMOUNTS OF PORK AND EAT.

Island Illusions of Pork

GREG SCHIESSER, EXECUTIVE CHEF, INDIANA DOWNS

MACADAMIA RILLETTE

BRAISED PORK BELLY

INGREDIENTS

1 POUND FRESH RINSED PORK BELLY
10 LEMONGRASS STALKS
2 RED ONIONS, PEELED
½ CUP VEGETABLE OIL
10 CLOVES OF GARLIC
1 CUP OF BASIL
1 CUP FRESH CILANTRO
2 TBLS GROUND CUMIN
2 TBLS CORIANDER
2 TBLS BLACK PEPPERCORNS
1 TBLS WHOLE FENNEL SEED
2 CUPS OF LIGHT BROWN SUGAR
JUICE FROM 2 LEMONS
1/8 CUP FRESH GINGER
1/4 CUP OF COARSE SEA SALT
1-2 QUARTS DUCK FAT
¼ CUP OF GREEN ONIONS, CHOPPED

METHOD

ROUGHLY CHOP THE LEMONGRASS, RED ONIONS AND GARLIC, PLACE INTO A FOOD PROCESSOR AND PUREE COARSELY. ADD THE BASIL AND CILANTRO AND CONTINUE TO PUREE. THE MIX SHOULD BE SLIGHTLY COARSE BUT UNIFORM. COARSELY GRIND THE SPICES AND MIX IN A BOWL WITH THE SUGAR AND SALT. ADD THIS MIXTURE TO THE PUREE. IN A PAN THAT IS, DEEP ENOUGH TO HOLD THE PORK, SPREAD HALF OF THE HERB PUREE ON THE BOTTOM. PLACE THE PORK WITH THE SKIN SIDE DOWN ON TOP OF THE BRINE AND COVER WITH THE REMAINING HERBED PUREE. COVER THE PAN WITH PLASTIC WRAP AND PLACE ANOTHER PAN OF THE SAME SIZE ON TOP. PLACE IN THE REFRIGERATOR AND LET BRINE FOR 48 HOURS, TURNING THE PORK BELLY OVER EVERY 12 HOURS. AFTER 48 HOURS REMOVE THE PORK FROM THE BRINE AND CLEAN IT WITH A

DRY TOWEL, RUBBING AS MUCH OF THE BRINE OFF AS POSSIBLE. MELT THE DUCK FAT UNTIL WARM TO MEDIUM HOT BUT DO NOT BRING FAT TO A BOIL. PLACE THE PORK INTO A SMALL TO MEDIUM PAN AND COVER WITH ENOUGH OF THE MELTED DUCK FAT TO COMPLETELY SUBMERGE PORK. COVER TIGHTLY WITH FOIL AND BAKE AT 275 DEGREES FOR 4 TO 5 HOURS OR UNTIL THE PORK BECOMES VERY TENDER. DO NOT DRAIN THE FAT FROM THE PORK AND PLACE PORK IN THE COOLER OVERNIGHT. REMOVE THE PORK FROM THE COOLER AND PEEL THE TOP LAYER OF SKIN OFF TO DICE AS A RESERVE. CUBE THE REST OF THE PORK INTO 3/4 INCH CUBES AND RESERVE. MIX SKIN WITH BELLY MEAT, SHAPE INTO A LOG AND ROLL TIGHTLY WITH PLASTIC WRAP. FREEZE FOR 1-2 HOURS UNTIL SOLID. REMOVE CUT INTO 1 TO 1 ½ INCH MEDALLIONS AND FOLLOW INSTRUCTIONS FOR CRUSTING.

A. SEASONED FLOUR

2 CUPS FLOUR
2 TBLS SALT
1/8 CUP SUGAR

METHOD: TAKE PORK MEDALLIONS AND TOSS IN SEASONED FLOUR

B. TROPICAL EGG WASH

3 LARGE EGGS (BEATEN)
JUICE OF ONE SMALL COCONUT
MIX & COMBINE

METHOD: TAKE PORK FROM THE SEASONED FLOUR TO THE EGG WASH

C. MACADAMIA BREADING

1 ½ CUP FLOUR
1 CUP SUGAR
10 OZ. MACADAMIA NUTS (COARSE GROUND)
¾ CUP JAPANESE BREAD CRUMBS
1 TBLS PAPRIKA
2 TBLS SALT

MIX ALL INGREDIENTS TOGETHER BY HAND

METHOD: TAKE PORK FROM EGG WASH & COAT WITH BREADING

D. COOKING METHOD

HEAT BUTTER IN LARGE SAUTÉ PAN. AFTER BUTTER HEATS ADD PORK MEDALLIONS. BROWN TO GOLDEN APPROXIMATELY 1 MINUTE EACH SIDE. MOVE TO SHEET PAN, COVER, AND COOK FOR APPROX 5 MINUTES IN 350 DEGREE OVEN. UNCOVER & COOK UNTIL DESIRED DONENESS. RECOMMEND MEDIUM, STILL JUICY INSIDE.

PORK TENDERLOIN PREPARATION

SERVING 4 (2-4OZ MEDALLIONS)

INGREDIENTS

2 - 1 ¼ CUP PEELED PORK TENDERLOIN (CUT OFF ENDS TO USE ONLY CENTER CUT MEDALLIONS)

¼ LB SALTED BUTTER

MACADAMIA NUTS

JAPANESE BREAD CRUMBS

EGGS

JUICE FROM 1 COCONUT

FLOUR

SUGAR

SALT

PAPRIKA

RECIPE FOR PORK PREPARATION

A. SEASONED FLOUR

B. TROPICAL EGG WASH

C. MACADAMIA BREADING

D. COOKING METHOD

SEASONED FLOUR

2 CUPS FLOUR

2 TBLS SALT

1/8 CUP SUGAR

METHOD: TAKE PORK MEDALLIONS AND TOSS IN SEASONED FLOUR

B. TROPICAL EGG WASH

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METHOD: TAKE PORK FROM SEASON FLOUR TO THE EGG WASH

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1 ½ CUP FLOUR

1 CUP SUGAR

10 OZ. MACADAMIA NUTS (COURSE GROUND)

¾ CUP JAPANESE BREAD CRUMBS

1 TBLS PAPRIKA

2 TBLS SALT

MIX ALL INGREDIENTS TOGETHER BY HAND

METHOD: TAKE PORK FROM EGG WASH & COAT WITH MACADAMIA BREADING

D. COOKING METHOD

HEAT BUTTER IN LARGE SAUTÉ PAN. AFTER BUTTER HEATS ADD PORK MEDALLIONS. BROWN TO A GOLDEN BROWN, APPROXIMATELY 1 MINUTE EACH SIDE.

MOVE TO A SHEET PAN AND COOK COVERED FOR APPROX 5 MINUTES IN A 350 DEGREE OVEN. COOK UNCOVERED UNTIL DESIRED DONENESS.

I RECOMMEND MEDIUM, STILL JUICY INSIDE.

SPICY PLANTAIN SAUCE

INGREDIENTS

1 CHIPOTLE CHILE

1 TABLESPOON SPANISH SHERRY VINEGAR

2 1/2 OUNCES SMOKY BACON, DICED

1 TABLESPOON OLIVE OIL

1 POBLANO PEPPER, STEMMED, SEEDED, AND MINCED

1/2 LARGE RED ONION, DICED

1 CARROT, PEELED AND DICED

2 CLOVES GARLIC, SLICED

1 SCOTCH BONNET CHILE, STEMMED, SEEDED, AND MINCED

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

1 TEASPOON ANNATTO SEEDS

1 BAY LEAF, BROKEN IN HALF

1 TEASPOON TOASTED AND GROUND CUMIN SEEDS

1/2 CUP FRESH ORANGE JUICE

1/2 CUP PORK STOCK

2 CUPS HEAVY CREAM

1 VANILLA BEAN, SPLIT LENGTHWISE

1 TABLESPOON CANOLA OIL

1/2 VERY RIPE PLANTAIN (THE SKIN SHOULD BE ALMOST BLACK)

METHOD

TOAST THE CHIPOTLE IN A SMALL SKILLET OVER MEDIUM HEAT. REMOVE THE STEM AND SEEDS.

COMBINE THE VINEGAR AND TOASTED CHIPOTLE IN A SMALL BOWL. SET ASIDE TO SOFTEN.

IN A MEDIUM POT, COOK THE BACON IN THE OLIVE OIL OVER MEDIUM-LOW HEAT UNTIL IT BEGINS TO CRISP. TURN THE HEAT UP TO MEDIUM, ADD THE POBLANO, ONION, CARROT, GARLIC, AND SCOTCH BONNET, AND SEASON WITH SALT AND PEPPER. COOK UNTIL THE VEGETABLES BEGIN TO SOFTEN, ABOUT 4 MINUTES THEN YOU WILL ADD THE ANNATTO SEEDS AND STIR. NEXT ADD THE CHIPOTLE-VINEGAR MIXTURE, THE BAY LEAF, CUMIN, AND 1 TEASPOON PEPPER TO THE VEGETABLE MIXTURE. SIMMER UNTIL ALMOST ALL OF THE LIQUID HAS

EVAPORATED, ABOUT 2 TO 3 MINUTES, ADD THE ORANGE JUICE AND SIMMER UNTIL ONLY A SMALL AMOUNT OF LIQUID REMAINS, 4 TO 6 MINUTES ADD THE CHICKEN STOCK AND REDUCE ALMOST TO A GLAZE, ABOUT 7 MINUTES (YOU'LL KNOW IT IS DONE WHEN THE BUBBLES START GETTING BIGGER). STIR IN THE HEAVY CREAM AND VANILLA BEAN SIMMER FOR 8 TO 10 MINUTES, UNTIL THE CREAM IS QUITE THICK. PASS THE MIXTURE THROUGH A FINE-MESH STRAINER; DISCARD THE SOLIDS. RESERVE.

IN A SAUTÉ PAN, HEAT THE CANOLA OIL. ADD THE PLANTAIN, SEASON WITH SALT AND PEPPER, AND COOK OVER MEDIUM HEAT, TURNING OCCASIONALLY, UNTIL DARK GOLDEN BROWN ON ALL SIDES. TRANSFER TO A PAPER TOWEL TO DRAIN.

IN A BLENDER, PUREE THE PLANTAIN WITH THE STRAINED LIQUID. IF ANY LUMPS OF PLANTAIN REMAIN, STRAIN ONE MORE TIME. REFRIGERATE UNTIL NEEDED; THIS WILL KEEP FOR 4 OR 5 DAYS

PINA-LOCO-ISLAND RELISH

1 CUP SMALL FRESH PINEAPPLE HUSKED AND CUT INTO BITE-SIZE PIECES
1 CUP COOKED FRESH CORN KERNELS, OR USE THAWED, FROZEN CORN
1 CUP POMEGRANATE SEEDS (ABOUT 1 POMEGRANATE)
1 TBLS VEGETABLE OIL
1 TBLS FRESH LIME JUICE
1 TBLS CILANTRO
1 TSP SALT TO TASTE

METHOD

MIX ALL INGREDIENTS AND REFRIGERATE UNTIL NEEDED

MOJO BONIATO PUREE

INGREDIENTS

4 BONIATOS, PEELED AND CUT INTO MEDIUM DICE
ENOUGH MILK TO COVER BONIATO
1/4 CUP OLIVE OIL
1/4 CUP THINLY SLICED GARLIC CLOVES
2 TBLS FRESH GINGER
SALT AND FRESHLY GROUND, BLACK PEPPER
2 LIMES, JUICED

DIRECTIONS

PLACE BONIATOS IN A MEDIUM SAUTÉ PAN AND COVER WITH MILK. COOK BONIATO IN MILK UNTIL TENDER.

MEANWHILE, HEAT OIL IN A SMALL SAUCEPAN UNTIL ALMOST SMOKING, ADD GARLIC AND GINGER, SHAKING PAN CONSTANTLY AND SEASON WITH SALT AND PEPPER. WHEN THE GARLIC/GINGER TURNS GOLDEN BROWN, ADD THE LIME JUICE. SET THE MOJO ASIDE UNTIL THE BONIATO IS DONE.

DRAIN THE BONIATO, AND WHILE STILL HOT, PUREE THE BONIATO THROUGH A FOOD MILL OR MASH WITH A POTATO MASHER; ADD THE MOJO AND SEASON WITH SALT AND PEPPER.

PICKLED SEA BEANS

2 CUPS SEA BEANS
2 TBLS BACON GREASE
2 TBLS RICE WINE VINEGAR
2 TBLS BROWN SUGAR
SALT AND PEPPER TO TASTE

METHOD

SAUTÉ BEANS IN BACON GREASE UNTIL TENDER, ADD VINEGAR AND BROWN SUGAR, REDUCE UNTIL REDUCED BY HALF. STRAIN AND SERVE.

Gnocchi

CHEF STEVE OAKLEY, OAKLEY'S BISTRO

1 ½ C WATER
2 OZ BUTTER
½ C POTATO PUREE
¼ C HEAVY CREAM
2 T CARAWAY SEEDS
1 C RYE FLOUR
3-4 EGGS

BACON MUSTARD

3-4 SLICES BACON, COOKED AND DICED
1 C HOMEMADE MUSTARD
¼ C CHIVES, FINELY CHOPPED
1 T TRUFFLE OIL

MIX ALL TOGETHER

SWISS CRACKERS

SLICE SWISS CHEESE PREFERABLY JARLSBURG
BAKE IN OVEN UNTIL GOLDEN BROWN

EARS

BRAISE IN VEGETABLE STOCK, LET COOL. SLICE AND DEEP FRY

PORK BELLY

CURE IN WET BRINE FOR 2 DAYS. RINSE, DRY AND BRAISE IN PORK STOCK..
PRESS OVERNIGHT.
RUB
2 T SALT
2 T PAPRIKA
3 T CORIANDER
2 T BROWN SUGAR
2 T MUSTARD SEEDS
1 T WHITE PEPPERCORNS
4 CLOVES GARLIC

TOAST AND GRIND SPICES. RUB ONTO PORK BELLY WITH THE BROWN SUGAR AND GARLIC. SPRINKLE BELLY LIBERALLY WITH MOLASSES, RUB. COLD SMOKE BELLY FOR 45 MINUTES.

THOUSAND ISLAND DRESSING

1 C MAYONNAISE
½ C KETCHUP
¼ C PICKLE RELISH
1 SHALLOT, MINCED
1 HARD BOILED EGG, MINCED
2-3 T PICKLED TONGUE, FINELY CHOPPED
2-3 T CELERY, FINELY CHOPPED

TONGUE

RINSE. BRAISE IN LIQUID OF:
2 QTS WATER
½ QT VINEGAR
4 BAY LEAVES
1 T PEPPERCORNS
1 T JUNIPER BERRIES
1 TSP CINNAMON
3 T SALT

COOL THE TONGUE IN THE LIQUID OVERNIGHT.
PEEL THE TONGUE AND RESERVE.

Berkshire Pork Shoulder Ragu

CHEF JASON ANDERSON, DUNAWAY'S

¼ CUP EXTRA VIRGIN OLIVE OIL
½ MEDIUM SPANISH ONION, CUT INTO 1/8-INCH DICE
½ SMALL CARROT, CUT INTO 1/8-INCH DICE
½ RIB CELERY, CUT INTO 1/8-INCH-THICK SLICES
1 TEASPOON ANCHOVY PASTE
1 TABLESPOON HOT RED PEPPER FLAKES
1 TEASPOON CHOPPED FRESH ROSEMARY
1 CUP DRY RED WINE
1 CUP BASIC TOMATO SAUCE
1 POUND BONELESS BOAR, LAMB, OR VENISON SHOULDER, CUT INTO ½ INCH CUBES
SALT AND FRESHLY GROUND BLACK PEPPER
1 ¼ POUNDS BASIC PASTA DOUGH, CUT INTO MALTAGLIATI(RAGS)

IN A HEAVY 6- TO 8-QUART POT, HEAT THE OLIVE OIL OVER HIGH HEAT UNTIL SMOKING. ADD THE ONION, CARROT, AND CELERY AND COOK UNTIL SOFTENED AND LIGHTLY BROWNED, 8 TO 10 MINUTES. ADD THE ANCHOVY PASTE, RED PEPPER FLAKES, ROSEMARY, WINE AND TOMATO SAUCE AND BRING TO A BOIL. SEASON THE MEAT WITH SALT AND PEPPER AND DROP IT INTO THE TOMATO SAUCE. RETURN TO A BOIL, THEN LOWER THE HEAT TO A SIMMER AND COOK UNTIL THE MEAT FALLS APART WITH THE POKE OF A FORK, ABOUT 1 ½ HOURS. REMOVE FROM THE HEAT AND ALLOW TO COOL FOR 10 MINUTES.

TRANSFER THE STEW ABOUT ½ CUP AT A TIME TO A FOOD PROCESSOR AND PULSE JUST UNTIL THE CONSISTENCY OF A THICK SAUCE. POUR INTO A SAUCE-PAN, CHECK FOR SEASONING, AND SET ASIDE.

BRING 6 QUARTS OF WATER TO A BOIL IN A LARGE POT, AND ADD 2 TABLESPOONS SALT. MEANWHILE, BRING THE RAGU TO A GENTLE BOIL.

DROP THE MALTAGLIATI INTO THE BOILING WATER AND COOK UNTIL TENDER, 1 TO 2 MINUTES. DRAIN.

ADD THE PASTA TO THE RAGU AND TOSS GENTLY TO COAT. TRANSFER TO A WARMED SERVING BOWL AND SERVE IMMEDIATELY.

WHITE TRUFFLE PASTA DOUGH

3 ½ CUPS ALL-PURPOSE FLOUR, PLUS EXTRA FOR KNEADING
1 OUNCE WHITE TRUFFLE FLOUR
2 LARGE EGGS
1 CUP TRUFFLE JUICE

MOUND THE FLOUR IN THE CENTER OF A LARGE WOODEN BOARD. MAKE A WELL IN THE CENTER OF THE FLOUR AND THE EGGS. USING A FORK, BEAT THE EGGS TOGETHER AND THEN BEGIN TO INCORPORATE THE FLOUR, STARTING WITH THE INNER RIM OF THE WELL. AS YOU EXPAND THE WELL, KEEP PUSHING THE FLOUR UP TO REATIN THE WELL SHAPE (DO NOT WORRY IF IT LOOKS MESSY). WHEN HALF OF THE FLOUR IS INCORPORATED, THE DOUGH WILL BEG- IN TO COME TOGETHER. START KNEADING THE DOUGH, USING PRIMARILY THE PALMS OF YOUR HANDS. ONCE THE DOUGH IS A COHESIVE MASS, SET THE DOUGH ASIDE AND SCRAPE UP AND DISCARD AND DRY BITS OF DOUGH. LIGHTLY FLOUR THE BOARD AND CONTINUE KNEADING FOR 10 MINUTES, DUST- ING THE BOARD WITH ADDITIONAL FLOUR AS NECESSARY. THE DOUGH SHOULD BE ELASTIC AND A LITTLE STICKY. WRAP THE DOUGH IN THE PLASTIC WRAP AND ALLOW TO REST FOR 30 MINTUES AT ROOM TEMPERATURE BEFORE USING.

BASIC TOMATO SAUCE

¼ CUP EXTRA-VIRGIN OLIVE OIL
1 SPANISH ONION, CUT INTO ¼ -INCH DICE
4 CLOVES GARLIC, THINLY SLICED
3 TABLESPOONS CHOPPED FRESH THYME
½ MEDIUM CARROT, FINELY SHREDDED
TWO 28-OUNCE CANS WHOLE TOMATOES

IN A 3-QUART SAUCEPAN, HEAT THE OLIVE OIL OVER MEDIUM HEAT. ADD THE ONION AND GARLIC AND COOK UNTIL SOFT AND LIGHT GOLDEN BROWN, 8 TO 10 MINUTES. ADD THE THYME AND CARROT AND COOK UNTIL THE CARROT IS QUITE SOFT, ABOUT 5 MINUTES.

ADD THE TOMATOES, WITH THEIR JUICE, AND BRING TO A BOIL, STIRRING OF- TEN. LOWER THE HEAT AND SIMMER UNTIL AS THICK AS HOT CEREAL, ABOUT 30 MINUTES. SEASON WITH SALT. THE SAUCE CAN BE REFRIGERATED FOR UP TO 1 WEEK OR FROZEN FOR 6 MONTHS.