



Roasted Pork to Taste Like Wild Boar

(Adapted from a 17th century Tuscan recipe.)

MAIN INGREDIENTS (buy the best quality you can find of each.)

- 4 lbs of pork roast (lean, fat well-trimmed to a thin sliver. Easier to handle in two chunks.)
- 2 lbs of country pork ribs (get the big ones with nice ribbons of fat through them. 3 or 4 ribs.)
- Two scallions, two garlic cloves, one good size white onion. All roughly chopped and mixed together with a little olive oil.
- Package of dried porcini mushrooms
- Bottle of good merlot or meritage with a strong fruit back for flavor.
- Olive Oil.
- See below for spices

OTHER INGREDIENTS

- 2-3 lbs of baby Yukon Gold or Red Potatoes
- 1 lemon
- Red or green butter lettuce, or spinach, balsamic vinaigrette, ½ cup shelled pistachios and ½ cup of grated pecorino romano (for simple salad)
- 1 loaf of bread – baguette, ciabatta or foccacia

Ground the following spices in a mortar and pestle

NECESSARY SPICES

- 3 tablespoons French Sal de Mer or similar good sea salt.
- 2 tablespoons of roughly ground pepper
- 3 tablespoon of cinnamon (yes, cinnamon.)
- 3-4 tablespoons of chile pepper – ancho chili or similar dark chile is best

- 1 tablespoon each of dried garlic and onion powder

OPTIONAL

- ½ teaspoon of juniper berries (sometimes hard to find but worth it.)

DIRECTIONS

1. Use your deepest frying pan (Dutch oven with thick base for use over high-heat is fine.)
2. Drizzle the bottom of the pan with olive oil. Use a generous hand. 3-4 tablespoons minimum.
3. Rinse and pat dry all the meat.
4. Grind all the whole spices with a mortar and pestle. Blend in powdered spices. Densely pack spices (to create crust) on either side of meat. Lay meat, one of the spiced sides down, in the pan. Bring the heat to medium high, and sear meat until a blackened crust is created, Flip meat and sear on other side. This should take about 10-15 minutes total.)
5. Remove meat to a deep-dish baking pan or dutch oven with a cover – cast iron is best but pottery works also (Turkey roaster will also work in a pinch.)
6. Pour cut up scallions, onions and garlic into crusty pan. Add more olive oil. Sauté until softened. May be seared on one side. Add ½ bottle red wine and scrape bottom of pan to get all the good bits.
7. Pour pan mixture over meat in baking pan, making sure there are plenty of onions on top of meat. Pour ¼ bottle red wine and another cup or two of warmed water in pan around sides. Cover and simmer for 4-6 hours in a 285 degree oven.
8. Reserve last ¼ bottle of red wine. Soak dried porcini mushrooms in red wine and 2 tablespoons of olive oil (may be heated in microwave to speed absorption.) in a separate container.
9. WALK AWAY AND DO SOMETHING ELSE FOR 4 HOURS

LAST 1 ½ HOURS BEFORE MEAT IS FINISHED.

1. Take reserved porcini mixture and pour into roasting meat (doing this earlier affects the integrity of the mushrooms.) Let simmer for additional 1 ½ hour.
1. PULL ROAST OUT AND LET REST FOR 10 MINUTES. PULL APART WITH FORK INTO LARGE FLAKES, COVER AND LET IT SOAK UP SAUCE. MEAT SHOULD STAY WARM WHILE COVERED. IT CAN SIT AT THIS STAGE FOR HOURS (OR DAYS IN THE REFRIGERATOR IF NECESSARY). JUST REHEAT GENTLY IN MICROWAVE.

FINAL PREPARATIONS

1. Dice potatoes in small wedges. Toss in bowl with olive oil, sea salt, fresh-ground pepper and a squeezed lemon until well-coated. Place on cookie sheet or similar

on top rack at 425 degrees for one hour . Potatoes should become roasted and browned crispy. No need to turn or stir.

2. Pour yourself a large glass of wine..... and put on your party shoes.

TO SERVE

- Toss salad, toast bread – serve on side. (True Tuscan recipe calls for dressing the salad in some of the reserved gravy from the meat mixed in with the balsamic dressing. This does not always suit American tastes. You be the judge.)
- Use pasta bowls or other wide-brimmed deep bowls. Spoon roasted potatoes into bowls and cover with spoonfuls of roasted meat and lots of broth. Flavor should be rich and smoky – but not fatty.
- Also excellent when served over polenta. Try polenta integrale from www.ansonmills.com.
- Try to keep that smirk from your face. Look like you have been slaving in the kitchen ALL DAY.