

TUSCAN-STYLE SPARERIBS WITH BALSAMIC GLAZE

2018 DEAN HEWITSON 'LE SECATEUR' SHIRAZ
BAROSSA VALLEY, AUSTRALIA



SERVES

6



METHOD

ROASTING



MINUTES

270



DIFFICULTY

3/10

INGREDIENTS

2 tablespoons extra-virgin olive oil
2 tablespoons chopped rosemary
1½ tablespoons kosher salt
1½ tablespoons fennel seeds
Freshly ground black pepper
2 teaspoons chopped sage
2 teaspoons chopped thyme
2 teaspoons sweet paprika
1 teaspoon crushed red pepper
1 teaspoon ground coriander
1/2 teaspoon ground allspice
6 pounds pork spareribs
3 tablespoons balsamic vinegar,
preferably aged for at least 5 years

When you are preparing your ribs, be sure to remove the silver colored skin from the underside of your ribs or if possible have your butcher to do it for you.

In a small bowl, combine the olive oil, rosemary, kosher salt, fennel, black pepper, sage, thyme, paprika, crushed red pepper, coriander and allspice. Rub the spice paste all over the spareribs and let stand at room temperature for 2 hours or refrigerate overnight.

Preheat the oven to 325°F. Arrange the ribs on a large, rimmed baking sheet or roasting pan, meaty side up. Roast the ribs for 2 hours, or until tender.

Preheat the broiler. Brush the meaty side of the ribs with the balsamic vinegar and broil 6 inches from the heat until browned, about 2 minutes. Let stand for 5 minutes, then cut between the ribs and serve.





SUMMER DUCK



SERVES
4



METHOD
STOVETOP



MINUTES
120



DIFFICULTY
4/10

INGREDIENTS

Duck:

2 duck breasts

Butter

1 garlic clove, crushed

Herbs of your choice

Pea Puree:

1 cup fresh peas

Salt to taste

Water

Pickled Apples:

1/2 cup apple cider vinegar

1/2 cup **white wine**

2 tablespoons sugar

1 Granny Smith Apple

Pickling spice as desired

Micro greens, pictured are bulls

blood, micro mustard, pea tendrils

Duck Demi:

1/2 cup **duck demi**

1/2 cup **sun dried coffee cherries**

Vegetables:

1/2 cup Farro, cut in small pieces

1 yellow squash, cut in small pieces

1 zucchini, cut in small pieces

1/2 cup English peas

Squash blossoms

Butter

1 shallot

Blanch and shock fresh peas, purée in blender adding water as needed to reach desired consistency. Season with salt to taste. pass through chinoise and reserve in squirt bottle.

Make pickling liquid from apple cider, wine, sugar, and desired pickling spices. Should be heavy on sugar - similar to a gastrique. Cool completely and then pour over sliced green apples. Let sit at least 30 minutes. Toss apples with micro greens and a small amount of pickling liquid.

Sear duck breast by placing seasoned duck breast skin side down in cold sauté pan on medium heat to help render fat once skin is crisp, flip duck over and baste in butter with garlic and herbs - finish in oven (6-8 minutes - 350°F) or on stove top.

Steep sun dried coffee cherries in duck demi for 30 minutes and strain.

Sautee shallots in butter until tender and add remaining veg to pan. Add garlic and farro last. Season to taste and fold in squash blossoms off heat.



SLOW-ROASTED PORK SHOULDER



SERVES

6



METHOD

ROASTING



MINUTES

330



DIFFICULTY

3/10

INGREDIENTS

1 bone-in pork shoulder (7 pounds)
Kosher salt, to taste
 2 tablespoons black peppercorns
 2 heads garlic, peeled
 2 tablespoons fresh rosemary
 2 tablespoons fresh sage leaves
 1/2 cup olive oil
White vinegar, to taste

Preheat the oven to 275°F. Season the pork shoulder generously with salt. In the bowl of a food processor, combine black pepper, garlic cloves, rosemary, and sage and puree. Drizzle olive oil while the food processor is running until a smooth paste forms.

Use your hands to spread the garlic paste over the pork shoulder. Transfer shoulder to an oven-safe roasting bag and set inside a roasting pan, or make your own "bag" by covering a roasting pan pan and the shoulder in aluminum foil. Roast until tender, about 5 hours.

Transfer drippings from the roasting bag or foil-lined roasting pan to a medium saucepan. Discard the roasting bag or foil and return the pork to the roasting pan. Use a ladle to skim fat from the top of the cooking liquid and bring to a boil over medium-high heat. Lower to a simmer.

Increase oven temperature to 400°F and return the pork to the oven and roast uncovered, basting frequently with the simmering juices, until nicely browned, about 30 minutes. Pour any extra juices over the pork and let rest at room temperature for 10–15 minutes. Slice pork or shred using a fork.