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**RECIPE:** Negra Modelo Braised Pork Shoulder with Sauce Borracha

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*Serves 6*

### **Ingredients:**

**1 Pork Shoulder Boneless**  
**2 Onions**  
**2 Celery Sticks**  
**1 Head Garlic peeled**  
**1 Carrot**  
**3 Sprigs Fresh Thyme**  
**2 Sprigs Fresh Rosemary**  
**2 Dry Ancho Peppers**  
**2 Dry Chipotle Peppers**  
**2 Negro Modelo Beers (or any dark Mexican beer)**  
**Kosher Salt**  
**Course Black Pepper**  
**Vegetable Oil 1.5 Cups**  
**Enough Chicken Stock or Veal Stock To Cover Pork Shoulder in Lg Stock Pot.**  
**Butcher Twine**

### **To Start:**

1. Preheat oven to 375 degrees
2. Small Dice Onions, Celery, Carrot and mix with the peeled garlic, thyme, rosemary and dry peppers. Set aside. These are your mirepoix ingredients.
3. Truss the Pork Shoulder with the butcher twine. Salt and Pepper both sides liberally.
4. Heat a Lg Stock Pot with vegetable oil medium high heat. Carefully place the pork shoulder fat side down in the oil. It should get a nice caramelization to it, dark brown in color. Careful not to burn. Flip the pork

shoulder and do the same with the flesh side. Remove pork from stock pot and place on cutting board.

5. Add the mirepoix ingredients to the oil in stock pot and salt and pepper.

6. Stir scrapping the bottom of the pot. Caramelize the mirepoix then add the beer and chicken or veal stock. Bring to Boil.

7. Reduce to simmer. Place pork back into pot. There should be just enough liquid that it cover the pork by one or two inches. Cover with a lid or foil.

8. Place in preheated oven and cook 4-6 hours. The pork is done when a knife can pierce easily thru the flesh. Cool down in refrigerator over night.

### **To Serve:**

1. Remove pork from liquid and cut off string. Cut pieces in a 2 inch thickness.

2. Place stock pot back on stove and bring to a boil. Reduce to simmer for half hour.

3. Blend in a mixer hot liquid, in batches, and strain thru a fine mesh chinois into another pot. This is the sauce for service. Check for salt add if needed.

4. Preheat oven to 500 degrees.

5. For each piece of pork salt and pepper both sides and pan sear in hot sauté pans turning once.

6. Then place on a sheet pan and pour one ladle of sauce on each pork shoulder. Place in oven and cook for 5-10 minutes till tender.

7. Add more sauce to each piece when plating.

*This dish goes well with mash potatoes, vegetables, or polenta.*