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RECIPE: Marsala Braised Pork Shoulder

CREATED BY: Rialto Restaurant & Bar – Sous chef Nuno Alves and Chef de Cuisine Carolyn Johnson

Pork Stuffing:

2 cups panko
2 ea lemon zest, microplaned
2-3 Tablespoons chopped marjoram
1 cup minced prosciutto
¼ cup minced, sweated garlic
½ cup EVOO
½ cup soaked/rinsed capers
3 cups grated parm

1. Mix all ingredients together, kneading slightly to bind. Mixture should be somewhat moist, add more EVOO if necessary.
2. Let sit overnight for flavors to combine before stuffing pork loin.

Mustard Herb Sauce:

1 cup rough chop parsley
1 cup rough chop fennel fronds
½ cup rough chop chives
½ cup Dijon mustard
1 cup EVOO
1-2 Tablespoons lemon juice
Salt/pepper

1. Put herbs, mustard and 1T lemon juice in the vitamixer.
2. Puree, slowly drizzling in EVOO
3. Season to taste, s&p and lemon.

Marsala Braised Pork Shoulder:

1 whole pork shoulder
½ cup fennel seeds
2 ea dried thai chilis
4 onions, rough chop
2 carrots, rough chop
2 heads garlic, cloves peeled and smashed
10 fennel stalks, rough chop
¼ cup dijon mustard
3 cups marsala
1 gallon chix stock
6 Thyme sprigs
3 Bay leaves
10 Parsley stems
Salt /pepper

1. Grind the spices together in the blender – Generously coat belly with salt, pepper & fennel seed
2. Sear gently in large rondeau should be well browned.
3. Remove from pan, into 4” deep hotel pan
4. Add vegetables to rondeau
5. Cook until very caramelized
6. Add mustard, cook briefly
7. Add marsala, reduce by half
8. Add chix stock, reduce by half
9. Add thyme, bay, parsley stems tie w/ string
10. Pour stock mixture over shoulder and cover hotel pan with foil.
11. Cook in altosham for 4-5 hours, until tender but not falling apart.