



Beer Braised Pork Belly with Potosi Cave Ale

MISE EN' PLACE

4 lbs. of pork belly cut into pieces - 2" wide and 5" in length

DRY CURE

4 each whole cardamom (ground in coffee grinder)

4 sticks whole cinnamon (ground in coffee grinder)

$\frac{3}{4}$ cup dark brown sugar

$\frac{1}{2}$ cup kosher salt

$\frac{1}{2}$ cup fresh crack black pepper corns

$\frac{1}{4}$ cup whole cloves (ground in coffee grinder)

Rinse pork pieces and pat dry with paper towels. Season on all sides with the dry cure mixture and pack into a plastic container; allow pork to cure covered for 2 full days. After the 2 days rinse pork under cold water to remove seasoning and pat dry and you now are ready to braise.

BRAISE

2 each yellow onions medium diced

1 bunch celery cleaned and medium diced

4 each large carrots medium diced

6 each dried bay leaves

15 sprigs fresh thyme

4 qt. Potosi cave ale

8 qt. chicken stock

Use a $\frac{1}{2}$ cup of vegetable oil and sear all sides of pork. Use a pan that won't crowd your pork and has a tight fitting lid, plastic wrap and tin foil also works well. Remove the pork once all sides have been seared and place aside. Add the carrots, onions and celery. Cook until soft on medium heat. Be careful not to burn. Add bay leaves, thyme and beer and reduce by 1/2 . Return the pork to the pot and add the chicken stock. Bring up to a simmer, remove impurities from the top and cover tightly. Cook in a dead oven at 350 for 3 to 4 hours, checking for tenderness.

NATURAL PORK JUS

Strain all the liquid from your braising pan and discard the solid left overs. In a pot reduce the liquid by half and season to taste. Just before serving, mount in 3 T. of room temperature butter and serve.

CHILI –STUDED SWEET POTATO MASH

- 6 oz. canned green chilis
- 4 each sweet potatoes, peeled and chopped
- 2 T. butter
- 2T. brown sugar
- 4 oz. cheddar cheese
- 2 t. kosher salt
- 2 t. black peper

Boil the sweet potatoes until soft and strain the water. Add remaining ingredients and mash till smooth and free of lumps. Serve over the seasons freshest vegetables.