**Braised Pork**  
Ingredients  
2 pounds pork shoulder, cut into 6 large chunks  
Salt and freshly ground black pepper  
2 tablespoons olive oil  
1 onion, chopped  
2 celery stalks, chopped  
1 carrot, chopped  
1 clove garlic, roughly chopped  
2 tablespoons tomato paste  
1 cup red wine  
1 1/2 cups beef stock or broth  
1 bunch parsley stems, tied with string  
2 bay leaves  
1 cup water  
Directions  
Preheat the oven to 325 degrees F. Pat the pork dry with paper towels and season with salt and pepper.  
In a large Dutch oven, heat the olive oil over medium-high heat, and working in batches brown the meat on all sides until a golden crust forms. Transfer the pork to a plate. To the pan add the onion, celery, and carrot and sweat until softened, 5 to 7 minutes. Add the garlic and sweat another 2 minutes. Stir in the tomato paste and cook for 3 minutes to cook off the raw flavor and caramelize it. Add the wine and reduce it by half. Return the pork to the Dutch oven, then stir in the stock and bay leaves. Add the water if liquid does not come up to the top of the pork. Do not cover the pork with liquid. Cover the pan and place it in the oven to braise until the meat is fork tender, about 3 hours. Remove the pork, strain the braising liquid, disregard the vegetables and put the liquid in a pot to thicken with 2 tsps corn starch and 2 tbsps cold water, simmer until desired thickness. Taste and season with salt and pepper.  
  
**Tot poutine**  
Heat the tator tots as directed on package till crispy. In a warm pan, heat the pulled braised pork. Top with the braising liquid gravy, and heat till all is hot. Place tots on a plate, top with cheese curd then the pork and gravy, more cheese curds and a sprinkle of fresh cilantro. Dig in!  
  
**BBQ pulled pork sliders**  
  
**BBQ sauce**  
1/4 cup small dice onion  
drizzle of olive oil  
2 clove minced garlic  
¼ cup brown sugar  
½ cup ketchup  
¼ cup hot sauce (optional)  
1 tbsp chili powder  
Sweat the onions in a little olive oil, till tender, add garlic and heat 30 seconds till fragrant. Add in the brown sugar and let it melt, add ketchup, hot sauce and chili powder, stir and heat all the way through.  
  
Add braised pulled pork, stir to cover the pork with the sauce.  
  
**Simple cabbage slaw**  
¼ head of cabbage thinly shredded  
1 small carrot pealed and shredded  
½ tsp salt  
pepper  
¼ cup mayonnaise  
2 tbsp milk  
1 tbsp sugar  
Add salt and pepper to the cabbage and carrots and let sit for 30 min. so the salt can soften the cabbage. Mix together the mayo, milk and sugar. Pour over the cabbage mixture.  
  
**BBQ pulled pork Sliders**  
Cut and Toast mini hard rolls. Fill with bbq pork and top with creamy cabbage slaw and a dill pickle slice. Enjoy  
  
**Other pork recipes**

**Pozole Rojo (soup)**  
INGREDIENTS  
4 ounces guajillo, ancho, or a combination of both, chili pods  
Salt  
1 large can white hominy, drained and rinsed  
3 lbs pork shoulder (preferably with bone), cut into 1 to 1 1/2 inch cubes (can also use pork shanks), make sure to use a cut well marbled with fat  
8 cloves garlic, 4 cloves roughly chopped, and 4 whole cloves  
3 bay leaves  
1 teaspoon ground cumin  
2 Tbsp of dry oregano (Mexican oregano if available)  
Garnishes (can prep while pozole is cooking):  
  
Half a small cabbage, thinly sliced  
One bunch cilantro, chopped  
1/2 white onion, chopped  
2 avocados, chopped  
4 limes, quartered  
A bunch of red radishes, sliced thin  
A couple dozen tostada shells  
  
**1.** Boil 5 quarts water: Fill a large 10-12 quart stockpot with 5 quarts of water. Set on heat to bring to a boil while you proceed with the next steps.  
  
**2.** Lightly roast chiles, cover with 3 cups hot water. Remove and discard the stems, seeds, and large veins from the chili pods. Heat a cast iron pan on medium high and lightly roast the chili pods for a couple minutes, until they begin to soften. Do not let them burn.  
  
Roast the dried red chilies until fragrant and softened for the red chili pozole soak the red chilis in hot water for the best pozole  
  
While the chilies are heating, bring a medium pot with 3 cups of water to a boil. Once the chiles have softened, remove the pot of boiling water from the heat, add the chiles to the pot and cover.  
  
Let the chiles soak in the hot water for 15 to 20 minutes.  
  
**3.** Brown the pork, add garlic: Heat a tablespoon or two of olive oil (enough to coat the bottom of the pan) in a large sauté pan on medium high heat. Pat the pork pieces dry with paper towels. Sprinkle them generously with salt.  
  
Working in batches, taking care not to crowd the pan or stir the meat much, brown the meat on all sides.  
  
Brown the pork chunks for the pozole Brown the pork on all sides for the pork pozole  
  
Right at the end of browning the meat, add 4 cloves of roughly chopped garlic to the pan with the meat, let cook with the meat for about a minute.  
  
**4.** Add pork and spices to large pot of boiling water: Once the meat has browned, transfer it to the large stockpot of boiling water. Scrape up any browned bits at the bottom of the pan, and any garlic, and add those to the pot as well. Add the rinsed hominy.  
  
Add bay leaves, cumin, and oregano. When you put the oregano in, smoosh together with your hands so that the oregano breaks up more as it goes in. Add a tablespoons of salt. Bring to a simmer, reduce the heat and cook for 15 minutes.  
  
**5.** Prepare the red sauce by puréeing in a blender the chilies, 2 1/2 cups or so of their soaking liquid, a teaspoon of salt, and 4 cloves of garlic. (To prevent the blender from creating too much pressure, it's probably best to start with the chiles and garlic and only a cup of the liquid in the blender, and then adding the rest of the liquid.)  
  
Strain the red sauce through a sieve, discarding the tough bits of the sauce.  
  
**6.** Add the red chili sauce to the pot with the pork and hominy. Add another couple teaspoons of salt. Return to a simmer, lower the heat to just high enough to maintain a simmer, partially covered.  
  
**7.** Cook for 2 to 3 hours until the pork is completely tender. Skim away excess fat. Taste for seasoning and add more salt to taste (you will likely need more than you expect, perhaps a tablespoon or more.)  
  
The resulting soup should be rather brothy, as you will be adding a lot garnishes. Add more water if necessary.  
  
**8.** Assemble garnishes: When getting ready to serve the pozole, you can prep the garnishes (slice the cabbage, chop the cilantro, etc.)  
  
To serve, arrange the garnishes in bowls on the table and serve the pozole soup into bowls. Let your guests pick and choose which garnishes they would like on their pozole.  
  
Serve with tostada shells (or tortilla chips if you can't find tostada shells).  
  
**Carnitas**  
 Ingredients  
 2 pounds boneless pork shoulder, cut into 1-inch cubes  
 Adobo with Pepper  
 1/2 medium onion  
 1 teaspoon Minced Garlic  
 1 Green Pickled Jalapeno Pepper (optional)  
 1 bouillon cube  
 Water to cover  
 3 tablespoons Corn Oil  
 1 1/2 cups orange juice  
Directions  
Season meat with Adobo.  
In a deep-sided frying pan or casserole, combine pork, onion, garlic, Jalapeno, bouillon. Add water to cover. Bring to boil, cover and simmer on low heat until meat is tender, about 1 hour.  
Preheat oven to 400 degrees F.  
Drain pork in colander, discarding vegetables and water.  
Heat oil in same pan on medium high. Add drained meat and brown, turning occasionally. When meat is browned, add orange juice and bring to boil. Place in oven, uncovered, until juice reduces and glazes meat, about 30 minutes. Stir every 5-10 minutes so it doesn't stick and juice evenly coats meat.  
Serve with Tortillas, Salsa Pico de Gallo and Guacamole.