

# SAVEUR

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## Pepper Pot

Colonial Philadelphia, with its busy waterfront, was well influenced by trade from points south. Among the most famous Caribbean culinary imports was pepper pot. The rich, spicy stew of beef, pork, root vegetables, and greens became a staple in Philly, where West Indian hawkers advertised it with cries of "pepper pot, smoking hot!" Today, at City Tavern, a colonial-style saloon, this version is served.

SERVES 10

### INGREDIENTS

12 oz. pork shoulder  
12 oz. beef shoulder  
Kosher salt, to taste  
2 tbsp. canola oil  
4 cloves garlic, finely chopped  
1 medium white onion, roughly chopped  
¼ habanero chile, stemmed, seeded, and chopped  
1 lb. taro root, cassava, or potatoes, peeled and cut into ¼" cubes  
1 cup chopped scallions  
16 cups beef stock  
1 tbsp. ground allspice, preferably freshly ground  
1 tbsp. freshly ground black pepper, plus more to taste  
1 tsp. chopped fresh thyme  
2 bay leaves  
1 lb. collard greens, rinsed and chopped



*Credit: Todd Coleman*

### INSTRUCTIONS

1. Place pork and beef in a bowl; rub heavily with salt; let sit at room temperature for 1 hour. Rinse meat, dry with paper towels, and cut into ¼" cubes. Heat oil in an 8-qt. saucepan over medium-high heat. Working in batches, add pork and beef; cook until browned, about 10 minutes.

2. Add garlic, onion, and habanero; cook until soft, about 10 minutes. Add taro and scallions; cook until beginning to soften, about 5 minutes. Add stock, allspice, pepper, thyme, and bay leaves; boil. Reduce heat to medium; cook until meat and taro are tender, about 30 minutes. Add collard greens; cook until wilted, about 10 minutes. Season with salt and pepper.

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