

RECIPES: Chef Mike Lata of Fig

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Crispy Pork Trotters with Succotash Salad and Serrano Vinaigrette

Serves 8

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Ingredients for the brine:

*4 pounds fresh pork hocks

*4 quarts water

*1 pound salt

*1 carrot

*2 ribs celery

*1 large onion

*Bayleaf

*6 cloves

*2 sprigs rosemary

*2 sprigs thyme

*12 black peppercorns

Instructions for the brine:

Add all the ingredients to a stock pot. Bring to a simmer then chill. Pour over the hocks and let brine overnight.

Ingredients for the trotters:

*Brined hocks

*4 quarts water



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- 1 carrot
- 2 ribs celery
- 1 large onion
- Sachet of:
- 3 bay leaves
- 6 cloves
- 4 sprigs thyme
- 2 T coriander
- 12 black peppercorns
- 1/4 cup salt
- 1 bunch chives thinly sliced
- 3 T Dijon mustard

Instructions for the trotters:

Place all ingredients into a stockpot and bring to a simmer. Cook at a lazy simmer until the hocks are tender and falling from the bone easily, approximately 2 1/2 hours. Remove the hocks from the liquid, cover with a kitchen towel and let them cool enough to handle.



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Chef Mike Lata's Crispy Pork Trotters with Succotash Salad and Serrano Vinaigrette

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Carefully remove the meat and skin from the bone, making sure to get all the little pieces. Separate the skins and the meat. Finely chop the meat and then skin (it's easier if they are separate).

Place the chopped meat mixture into a stainless steel bowl and add the chives and the mustard. Season with salt and white pepper.

To shape the trotter, place a 1'x1' sheet of plastic wrap on your work surface and place half of the mixture in the middle. Carefully work into a log by wrapping the wrap from the back to the front and then rolling tight to create a well formed cylinder. Let chill in the fridge overnight.

Slice the chilled trotter into 3-4 oz. disks, paint with Dijon mustard, roll in fresh breadcrumbs and sauté in canola oil until golden brown and hot in the middle.

Ingredients for the succotash salad:

- 1 cup corn, shucked and taken off the cob
- 1 cup butterbeans, cooked until very tender
- 12 ripest and sweetest cherry tomatoes, halved
- 1/4 cup polebeans, blanched and coined

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•2 T flat leaf parsley leaves, torn

•2 T tarragon

•2 T chervil

•2 T chives

Ingredients for the serrano vinaigrette:

•1 oz good quality red wine vinegar

•3 oz extra virgin olive oil

•1 T Dijon mustard

•1/2 shallot, minced

•2 roasted serrano chilis, peeled and seeded

•Pinch salt

Instructions for the serrano vinaigrette:

In a blender, add the vinegar, chilis, mustard, and salt. Blend on medium speed and slowly stream in the olive oil until emulsified. Transfer to a container and stir in the shallots.

To assemble:

Combine all the succotash ingredients into a bowl and dress with the serrano vinaigrette to taste. Place in the middle of a dinner plate and top with the trotter. Drizzle a small amount of the vinaigrette around the plate. If you like, top the trotter with a sunny side-up quail egg.

Swordfish with Heirloom Eggplant Caponata and Chanterelles

Ingredients for swordfish:

•4 swordfish fillets, steak-cut

•1 lb. chanterelle mushrooms

•Herb infused olive oil

•1 T butter

•Saba (Italian cooked grape juice)

•Celery leaves

•Sea salt

•Fresh cracked black pepper

Instructions for swordfish:

Brush swordfish steaks with herb oil and season with sea salt and fresh cracked black pepper. Heat grill on medium high and grill swordfish 4

minutes on each side, until warm in center. In sauté pan, heat 1 T butter and 1 T olive oil over medium heat. Add a sprig of thyme and a crushed clove of garlic. Add chanterelles and sauté until tender and golden brown. Discard garlic and thyme. Reserve.

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