

## Pork Pot Roast with New Red Potatoes, Baby Carrots, Shallots and Whiskey Jus



Rose Packing Company

Rose Product used: Pork Loin

### Ingredients:

2 lbs Rose Raw Pork Butt (or Raw Shoulder) cut into 4 oz portions tied with butchers twine  
2 tbs cajun spice  
1 cup small diced onion  
2 bay leaves  
1 cup small diced carrots  
1 cup small diced celery  
1 cup small diced fennel  
¼ cup tomato paste  
¼ cup whole butter  
4 sprigs fresh thyme  
5 garlic cloves peeled  
1 quart chicken stock  
1 cup whiskey  
1 cup red wine  
2 tbs water and 2 tbs cornstarch stirred together until smooth  
12 blanched new red potatoes, boiled until just tender  
8 blanched baby carrots, boiled until just tender

8 roasted shallots  
3 tbs chopped sage leaves

### To make:

Roast the shallots in a 400°F oven for about 1/2 hour or until soft and browned. While shallots are roasting dice all the vegetables. Season pork with cajun spice. Sear pork in braising pan on medium high heat until golden brown. Remove meat and set aside.

Add butter and allow to brown. Add onions, carrots, celery, bay leaves, garlic, and thyme and allow to caramelize. Turn off heat and deglaze the pan with whiskey and wine. Reduce liquids by half. Add chicken stock, tomato paste, garlic and bring back to a boil. Return the meat to the pan. Reduce to a simmer and cover with a lid and cook slow for 2-3 hours. Remove from heat and allow to cool to room temperature then place in refrigerator overnight.

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The next day remove the pork and cut off the twine. Remove any hardened fat from the ingredients and bring to a boil over medium heat. Add cornstarch slurry to sauce and bring to a boil, stir until thickened. Strain through a fine meshed strainer. Place pork, potatoes, shallots and carrots into pot and heat thoroughly.

Garnish with fresh sage leaves and serve.



Recipe by Chef Kenny J. Gilbert