

Pork Shoulder Rigatoni with Broccoli and Cheddar Cheese Gratin



Rose Packing Company

Rose Product used: Rose Smoked Shoulder Butt, Rose Italian Sausage

Ingredients:

1 lbs rigatoni pasta
pomace olive oil
1 lbs Rose Smoked Pork Shoulder Butt, medium diced
1/2 cup blanched carrots, small diced
1/2 cup white onion, small diced
1 cup chicken stock
4 cups Rose's Marinara Sauce (see sub recipe below - make ahead and reserve)
1 cup blanched broccoli, florets
1/2 cup grated cheddar cheese
1/2 cup panko bread crumbs
1/2 tsp ground chipotle powder

Rose's Marinara Sauce Ingredients:

1/2 cup pomace olive oil
1/4 lbs Rose Italian Pork Sausage - use hot or mild, to your taste
1 cup sweet onion, medium diced
1 1/2 tbs garlic, chopped fine
1/2 cup red bell peppers, medium diced

2 bay leaves
1/2 tsp crushed red pepper flakes - use less for milder flavor or more for spicy
1 tsp kosher salt
1 tsp ground black pepper
1 cup white wine, Chablis or Pinot Grigio
2 cups chicken stock
8 oz canned crushed tomato sauce
8 oz canned diced tomatoes
1/2 cup sweet basil leaves
1/2 cup Pecorino cheese, grated

To make Rose's Marinara Sauce:

Place the olive oil in a non-reactive sauce pot over medium high heat. Break the Italian sausage into little pieces and begin to brown. Add the onions, garlic, red bell peppers, bay leaves, crushed red pepper flakes, kosher salt and black pepper. Reduce heat to medium and allow flavors to marry together for 5 -10 minutes. Deglaze with 2 cups of white wine and reduce by half. Add chicken stock, both

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both canned tomatoes and bring mixture to a boil then reduce to a low simmer. Cook slowly stirring occasionally for 45 minutes to 1 hour. Remove bay leaves and place mixture into a blender with basil leaves & pecorino cheese and puree.

Follow directions on the pasta carton and begin cooking pasta. While water for pasta is heating; In a medium to large skillet over medium heat add 3 tbs olive oil. Add diced smoked pork shoulder, carrots and onions. Allow to lightly caramelize. Deglaze with chicken stock and stir well scraping up and tasty bits from bottom of pan. Add Rose's Marinara sauce and bring to a simmer. When pasta is very al dente, add to skillet with meat and sauce. Now add broccoli and stir gently together. In a separate bowl, place cheddar cheese, panko, chipotle powder and 1/4 cup olive oil into a bowl and mix well. Divide up

pasta mixture into 4 large ovenproof pasta bowls or one large baking dish and sprinkle cheddar cheese bread crumb mixture on top. Place pasta under broiler until golden brown.



Recipe by Chef Kenny J. Gilbert