

BRAISED PORK BELLY WITH TURNIPS AND CARROTS SAUTÉED TURNIP GREENS
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FOR THE PORK BELLY

2 LBS OF PORK BELLY
1 BROWN ONION
2 MEDIUM CARROTS
4 CLOVES OF GARLIC
2 DRIED CHILES OR 1/2 TSP OF CHILE FLAKES
2 STAR ANISE
BOUQUET GARNIE
(4 THYME SPRIGS, 8 PARSLEY STEMS, 2 BAY LEAVES TIED
TOGETHER WITH KITCHEN TWINE)
ZEST OF 1/2 ORANGE
WHITE WINE
BEEF STOCK

FOR THE VEGETABLES

16 SMALL WHITE TURNIPS
16 SMALL CARROTS
2 CLOVES OF GARLIC

PRE-HEAT OVEN TO 325°

HEAT 4 TBSPS OF VEGETABLE OIL IN A DUTCH OVEN.

DRY THE PORK BELLY, SEASON WITH SALT AND PEPPER. WHEN THE OIL IS HOT, BROWN THE PORK BELLY, FAT SIDE DOWN FIRST. ABOUT 8 MINUTES.

MEANWHILE, PEEL AND DICE CARROTS, ONION AND GARLIC CLOVES.

REMOVE THE PORK BELLY. POUR OFF MOST OF THE FAT. ADD 2 TBSPS OF BUTTER AND THE DICED VEGETABLES. REDUCE FLAME TO LOW. COVER THE CASSEROLE AND COOK FOR AROUND 5 MINUTES OR UNTIL THE VEGETABLES ARE TRANSLUCENT.

SET BOUQUET GARNIE IN THE BOTTOM OF THE CASSEROLE. PUT THE PORK BELLY ON TOP, FAT SIDE UP. POUR IN 1 CUP OF WHITE WINE, THE CHILES, ORANGE ZEST AND STAR ANISE.

RAISE HEAT AND COOK OFF MOST OF THE WINE. ADD ENOUGH BEEF STOCK TO BARELY COVER THE PORK. PUT THE LID ON AND

SET IN THE OVEN. BRAISE FOR ABOUT 2 HOURS, TURNING ONCE, UNTIL THE PORK BELLY IS EASILY PIERCED WITH A FORK.

TURN OFF THE HEAT, UNCOVER AND ALLOW TO COOL IN THE OVEN. REMOVE THE PORK BELLY. STRAIN THE JUICE, DISCARDING THE VEGETABLES.

WASH OUT THE CASSEROLE. PUT PORK BACK IN WITH THE JUICE AND CHILL OVERNIGHT. ALTERNATELY, STRAIN JUICE INTO A BOWL AND SET IN THE FREEZER FOR ABOUT AN HOUR OR UNTIL THE FAT HAS CONGEALED AT THE TOP AND IS EASILY REMOVED.

RETURN PORK AND JUICE TO THE POT AND HEAT GENTLY, COVERED.

FOR THE VEGETABLES AND GREENS:

TRIM GREENS FROM TURNIPS AND RESERVE. PEEL TURNIPS.

TRIM AND PEEL CARROTS.

FILL A DEEP-SIDED SAUTÉ PAN WITH 2 INCHES OF WATER. ADD 3 TBPS OF BUTTER. BRING TO A BOIL, SALT GENEROUSLY AND ADD THE TURNIPS AND CARROTS. REDUCE TO A SIMMER AND COOK TILL FORK TENDER, 10-15 MINUTES.

WASH TURNIP GREENS (OR SPINACH). DRAIN. SQUEEZE OUT AS MUCH WATER AS YOU CAN.

PEEL AND THINLY SLICE 2 CLOVES OF GARLIC. TOSS IN A PAN WITH 3 TBSPS OF OLIVE OIL. WHEN YOU CAN JUST SMELL THE GARLIC, ADD THE GREENS. TURN WITH TONGS TILL THE GREENS COLLAPSE. SALT AND PEPPER.

FINISHING THE DISH:

PLACE PORK BELLY IN A FRYING PAN.

REDUCE THE JUICE IN THE CASSEROLE TO ABOUT 2 CUPS.

HEAT THE BROILER. BROWN PORK BELLY, FAT SIDE UP.

PUT GREENS ON THE BOTTOM OF YOUR SERVING PLATTER. SET THE PORK BELLY ON TOP AND NAP WITH A BIT OF SAUCE. ARRANGE VEGETABLES AROUND THE PORK AND SCATTER WITH FRESH HERBS, SUCH AS PARSLEY OR CHIVES. SERVE REMAINING SAUCE ON THE SIDE.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

I'M GOING TO GET A LITTLE EXPERIMENTAL ON THE PORK BELLY PAIRING WITH A 2011 VINOS AMBIZ MALVAR MACERATION CARBONICA.

EVER HEARD OF THE GRAPE VARIETY MALVAR? NEITHER HAD I, UNTIL YESTERDAY. MALVAR GRAPES COME FROM 100 YEAR OLD VINES NEAR MADRID. AFTER PICKING, THE WHOLE CLUSTER GRAPES ARE LEFT IN CONTACT WITH THE SKINS FOR 15 DAYS DURING FERMENTATION. ONLY NATURAL YEASTS ARE USED, AND VERY SMALL AMOUNTS OF SULFUR AT BOTTLING. THE RESULT IS A FRESH, INTENSE, "ORANGE" WINE THAT HAS SOME TROPICAL FRUIT AND CITRUS (MANDARIN) NOTES. FROM A STRUCTURE STANDPOINT, IT HAS THE ACIDITY THAT A DISH LIKE PORK BELLY REQUIRES (THE ACID BALANCES OUT THE FAT). BUT IT HAS LOWER TANNIN THAN SOME ORANGE WINES DO, MAKING FOR A TEXTURALLY EASY-GOING EXPERIENCE. THIS IS A STRANGE WINE, NO DOUBT, AND I WOULD HESITATE TO RECOMMEND IT IF IT WEREN'T BEING SERVED IN CONJUNCTION WITH THE RIGHT MATCH, FOODWISE. BUT THIS IS A CASE WHERE I THINK BOTH THE FOOD AND WINE WILL ENHANCE ONE ANOTHER.

2011 VINOS AMBIZ MALVAR, AROUND \$28 A BOTTLE.