

## GRILLED PORK SHOULDER ARGENTINE

3 LB PIECE OF PORK SHOULDER, 1 1/2 INCHES THICK  
10 CLOVES OF GARLIC  
1/2 CUP OF FRESH ROSEMARY NEEDLES  
LEAVES FROM 6 SPRIGS OF FRESH THYME  
1 TBSP OF CHILI FLAKES  
1/2 CUP OF OLIVE OIL

PLACE PEELED GARLIC CLOVES, ROSEMARY, THYME, CHILI FLAKES, PLUS SALT AND A GENEROUS GRINDING OF BLACK PEPPER IN A FOOD PROCESSOR.

PUREE TILL THE MIXTURE FOR A FEW SECONDS, THEN START ADDING THE OIL IN A THIN STREAM TILL IT HAS THE CONSISTENCY OF THICK PASTE.

SLATHER THE MIXTURE ON BOTH SIDES OF THE SHOULDER AND CHILL FOR SEVERAL HOURS OR OVERNIGHT.

BEFORE COOKING, ALLOW THE MEAT TO COME BACK TO ROOM TEMPERATURE.

PLACE A LARGE CAST IRON SKILLET OR CAST-IRON GRILL OVER A HIGH FLAME, EITHER ON TOP OF THE STOVE OR ON AN OUTDOOR GRILL. HEAT FOR AROUND 8 MINUTES.

PLACE THE PORK IN THE SKILLET AND GRILL FOR AROUND SIX MINUTES WITHOUT MOVING . TURN IT OVER AND GRILL SIX MINUTES MORE ON THE OTHER SIDE. THE PORK IS RARE WHEN THE FIRST DROPS OF BLOOD APPEAR ON THE SURFACE OF THE MEAT. FOR MEDIUM RARE, COOK ANOTHER 2 MINUTES.

REMOVE FROM THE HEAT. ALLOW TO REST FOR 10 MINUTES BEFORE CARVING. SERVE WITH RAITA.

SERVES 6

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

THIS DISH WOULD BE PERFECTLY MATCHED WITH THIERRY PUZELAT'S 2011 LE TELQUEL, IT IS ONE OF MY WINE CLUB PICKS THIS MONTH.

LE TELQUEL IS A BLEND COMPRISED PRIMARILY OF GAMAY, BUT ALSO A TOUCH OF PINEAU D'AUNIS AND GROLLEAU DEPENDING UPON THE VINTAGE. EXACT CEPAGE OF THE 2011 IS NOT DISCLOSED. HAILING FROM THE

LOIRE, RATHER THAN BEAUJOLAIS, THIS IS A GAMAY OF A DIFFERENT COLOR AND BREED. MORE WILD BERRY FRUIT, A LITTLE BIT FLESHY, AND WITH LOADS OF SPICE AND HINTS OF UNDERBRUSH AND EVEN A LITTLE BIT OF ASPHALT. THIS IS AN AROMATIC AND COMPELLING WINE, SIMPLE AT THE SAME TIME AS IT IS VIBRANT AND LAYERED, WHICH IS THE IMPRESSION I GET FROM YOUR RECIPE AS WELL. \$18