

PORK BRISKET WITH CARROTS AND KUMQUATS

WHOLE PORK BRISKET, ABOUT 4 LBS.

1 LARGE RED ONION

1 MEDIUM FENNEL BULB

20 MEDIUM CARROTS

4 CLOVES OF GARLIC

BOUQUET GARNIE – 10 PARSLEY STEMS, 2 SPRIGS OF THYME,
ONE BAY LEAF TIED TOGETHER WITH STRING.

CUMIN

2 BOTTLES OF PALE ALE

2 CUPS OF BEEF STOCK

24 KUMQUATS

ITALIAN PARSLEY

PRE-HEAT OVEN TO 325°

DRY THE BRISKET THOROUGHLY WITH PAPER TOWELS.

HEAT 4 TBSPS OF OLIVE OIL IN A STEEP-SIDED FRYING PAN. SALT
AND PEPPER BRISKET AND BROWN, FAT SIDE FIRST OVER
MEDIUM HIGH HEAT.

MEANWHILE, PEEL AND DICE ONION AND FENNEL. PEEL AND
ROUGHLY CHOP GARLIC CLOVES. PEEL AND DICE TWO
CARROTS.

WHEN THE BRISKET IS NICELY BROWNEED, REMOVE FROM THE
PAN. POUR OFF MOST OF THE FAT, LEAVING AROUND 4 TBSPS.
ADD ALL THE CHOPPED VEGETABLES, REDUCE HEAT TO LOW,
COVER AND SWEAT FOR 5-7 MINUTES. ADD BOUQUET GARNIE.

LAY THE BRISKET ON TOP OF THE VEGETABLES, FAT SIDE UP.

POUR IN TWO BOTTLES OF ALE AND BRING TO A BOIL FOR ONE
MINUTE TO EVAPORATE ALCOHOL. POUR IN ENOUGH BEEF
STOCK TO COVER BRISKET. REDUCE TO A SIMMER. STIR IN 1
TBSP OF CUMIN POWDER. COVER AND PUT IN THE OVEN.

BRAISE FOR AN HOUR. MEANWHILE, PEEL AND TRIM THE REST OF
THE CARROTS. ADD TO THE POT.

COOK FOR 30 MINUTES. SLICE THE KUMQUATS LENGTHWISE IN
HALF. REMOVE AS MANY SEEDS AS POSSIBLE. ADD TO THE
BRISKET. COVER. RETURN TO THE OVEN.

AFTER 30 MINUTES, CHECK BRISKET FOR DONENESS. IT SHOULD BE TENDER, BUT OFFER SOME RESISTANCE.

REMOVE FROM THE OVEN AND ALLOW TO COOL. IF YOU'RE MAKING IT AHEAD OF TIME, REFRIGERATE FOR SEVERAL HOURS OR OVERNIGHT. SKIM OFF FAT WHICH HAS CONGEALED ON TOP. DISCARD BOUQUET GARNIE.

SLICE BRISKET WHILE COLD. RETURN TO THE POT. HEAT. GARNISH WITH CHOPPED PARSLEY.

SERVES 6

LOU AMDUR OF LOU WINE SHOP RECOMMENDS

FOR THIS DISH I THINK A SOUR ALE WOULD BE AN ATTRACTIVE PAIRING, WITH THE CITRUSY FLAVORS OF THE WILD YEAST FERMENTATION PLAYING WELL WITH THE KUMQUATS AND THE ALE USED IN THE BRAISE. ANOTHER OPTION WOULD BE A WINE THAT FUNCTIONS LIKE A SOUR, E.G., SOMETHING LIGHTLY SPARKLING AND A MORE THAN A LITTLE ALDEHYDIC, E.G., ERMANO CROCI'S COLLI PIACENTINI "CAMPELLO," A BLEND OF MALVASIA AND ORTRUGO. THAT SAID, I'M GOING TO RECOMMEND AN OFF-DRY WINE FROM MATTHIAS HAGER: **GRÜNER VELTLINER "SEEBERG" 2011 (\$30)**. THIS IS LATE-HARVESTED FRUIT FROM AUSTRIA'S KAMPTAL REGION (NORTHWEST OF VIENNA) THAT SEES SEVERAL DAYS OF FERMENTATION ON THE SKINS OF THE GRAPES – NOT A TRADITIONAL TECHNIQUE IN THE REGION, BUT ALSO NOT REALLY A MODERN WINE DESIGNED BY ALGORITHM AND COMMITTEE. WITH ABOUT 20 G/L RESIDUAL SUGAR THIS IS QUITE DIFFERENT THAN THE TYPICAL STEELY, MINERALLY WHITE WINES OF THE WACHAU—INDEED, IT HAS A WAXY, CHEWY, ALMOST BILLOWY TEXTURE. THERE'S STILL MINERALITY AND ACIDITY HERE, WHICH YOU NEED IN A BEVERAGE WITH WHICH TO ENJOY A FATTY FAT DISH, BUT THERE'S ALSO A LITTLE BIT OF SWEET, CANDIED CITRUS PEEL, TOO. THE WHOLE THING JUST HANGS TOGETHER.

