

FRESH PORK LEG CUBANO
BLACK BEANS
STEAMED RICE

FOR THE PORK: LEG OF FRESH PORK 16-20 LBS
8 JUICE ORANGES
10 LIMES
10 CLOVES OF GARLIC
6 WHITE ONIONS

THE DAY BEFORE, JUICE ORANGES AND LIMES. SQUEEZE GARLIC CLOVES IN A GARLIC PRESS INTO ORANGE/LIME JUICE. PEEL AND THINLY SLICE ONIONS.

SCORE THE FAT ON THE PORK LEG WITH A VERY SHARP KNIFE IN A CROSS-HATCH PATTERN.

LINE A TRASH BIN WITH A TWO 13 GALLON TRASH BAGS. LOWER PORK LEG INTO THE BAG. POUR IN MARINADE AND ONIONS. FORCE OUT AS MUCH AIR AS YOU CAN. TIE THE NECK OF THE BAG IN A KNOT AND PLACE PORK IN REFRIGERATOR. IT SHOULD BE TURNED A COUPLE OF TIMES DURING THE MARINATION (IS THAT A WORD?).

THE NEXT MORNING, REMOVE PORK FROM THE REFRIGERATOR AND PLACE IN THE SINK. UNSEAL BAG. TAKE THE LEG OUT AND PLACE IN A ROASTING PAN. POUR MARINADE AND ONIONS INTO A BOWL.

THE MEAT WILL TAKE A FEW HOURS TO REACH ROOM TEMPERATURE. AFTER THAT IT COOKS FOR ABOUT 4 HOURS.

PRE-HEAT OVEN TO 325°.

DRY PORK LEG WITH PAPER TOWELS. SPRINKLE GENEROUSLY WITH GROUND PEPPER AND SEA SALT AND PLACE IN THE OVEN.

ROAST FOR 4 HOURS OR MORE, DEPENDING ON THE WEIGHT. BASTE EVERY 30 MINUTES WITH MARINADE.

AFTER 4 HOURS, STICK AN INSTANT MEAT THERMOMETER IN THE THICKEST PART OF THE ROAST. REMOVE ROAST WHEN INTERIOR TEMPERATURE HAS REACHED 120.

ALLOW TO REST 30 MINUTES BEFORE SERVING. THE INSIDE WILL BE PALE PINK, A BIT RARER NEAR THE BONE.

SERVE WITH MARINATED ONIONS, BLACK BEANS AND RICE.

FOR THE BLACK BEANS: 2 PACKAGES OF BLACK BEANS
OLIVE OIL
TWO LARGE BROWN ONIONS
4 CLOVES OF GARLIC
4 RED PEPPERS
4 CELERY STALKS
1 SMOKED HAM HOCK, SPLIT IN TWO
8 CUPS OF RICH CHICKEN STOCK
TOMATO PASTE
RED PEPPER FLAKES
4 LIMES
FRESH CILANTRO

SOAK THE BEANS OVERNIGHT IN THE REFRIGERATOR, COVERED BY WATER BY TWO INCHES.

DRAIN BEANS IN A COLANDER. PICK OVER FOR DAMAGED BEANS AND PEBBLES.

DICE ONE ONION, CELERY, GARLIC, AND TWO RED PEPPERS. SWEAT, COVERED, IN A LARGE DUTCH OVEN, WITH ½ CUP OLIVE OIL, UNTIL THEY ARE TRANSLUCENT.

ADD BEANS, 2 TBSPS TOMATO PASTE, 2 TBSPS RED PEPPER FLAKES. COOK FOR A MINUTE ON A LOW FLAME. ADD HAM HOCK.

ADD STOCK. RAISE TO A BOIL. LOWER TO A SIMMER AND COOK, PARTIALLY COVERED FOR ABOUT 1 ½ HOURS. COOKING TIME WILL VARY DEPENDING ON THE FRESHNESS OF THE BEANS. IF THE STOCK IS ABSORBED BEFORE THE BEANS ARE TENDER, ADD WATER AS NEEDED.

ALLOW BEANS TO COOL. REMOVE HAM HOCK AND PICK THE MEAT OFF THE BONES.

SPOON OFF ABOUT 2 CUPS OF THE COOKED BEANS AND CRUSH THEM WITH A FORK. RETURN TO THE BEAN POT ALONG WITH THE SHREDDED HAM HOCK.

DICE 1 ONION, 2 RED PEPPERS AND 2 CELERY STALKS. COOK IN IN A FEW TBSPS OLIVE OIL UNTIL THEY ARE SOFT BUT NOT BROWNED.

RE-HEAT BEANS. STIR IN COOKED VEGETABLES. SQUEEZE IN LIME JUICE. GARNISH WITH CHOPPED CILANTRO.

FOR THE RICE:

6 CUPS OF UNCLE BEN'S LONG GRAIN RICE
SPRIG OF FRESH ROSEMARY

PRE-HEAT OVEN TO 350.

FILL A PASTA POT WITH WATER AND BRING TO A BOIL. ADD 1/2 CUP OF SALT.

DUMP IN RICE AND STIR WITH A WOODEN SPOON UNTIL THE WATER RETURNS TO A BOIL.

BOIL RICE FOR ABOUT 6 MINUTES OR UNTIL IT IS A BIT UNDERDONE.

MEANWHILE, TAKE A LARGE DISH TOWEL (NOT TERRY) AND SOAK IN WATER. LINE A LARGE POT WITH THE DISH TOWEL.

DRAIN RICE IN A COLANDER UNDER COLD RUNNING WATER TO WASH OFF STARCH.

EMPTY RICE INTO THE TOWEL-LINED POT. BURY ROSEMARY SPRIG AND 3 TBPS OF BUTTER IN THE RICE. FOLD ENDS OF THE DISH TOWEL OVER THE RICE.

COVER AND COOK FOR ABOUT 45 MINUTES IN THE OVEN. THE RICE WILL COME OUT STEAMED AND FLUFFY.

CAREFULLY (IT'S HOT!), PULL ON ONE END OF THE DISH TOWEL, TUGGING GENTLY TO REMOVE IT, LEAVING THE RICE IN THE POT.

SERVE WITH BLACK BEANS.

SERVES 25 HUNGRY PEOPLE

JILL BERNHEIMER'S MATCH FROM DOMAINE L.A.

THE WINE I'M SELECTING TO GO HEAD TO HEAD WITH THE CUBAN PORK AND BEANS ISN'T ONE THAT MOST PEOPLE WOULD IMMEDIATELY THINK OF, BUT I'D VENTURE TO GUESS IT WILL PROVIDE A GREAT PAIRING. IT'S THE **DOMAINE SAINT PIERRE "CANON A BULLES"** FROM THE JURA, AND IT'S A SPARKLING POULSARD. THE WAY THIS WINE IS MADE IS VIA "METHODE ANCESTRALE" AND IT'S IN A CATEGORY CALLED "PETILLANT NATURELLE" - ONE FERMENTATION IN BOTTLE, WITH NO ADDED SUGAR OR YEASTS, UNDER CLOSURE AND WITHOUT

DISGORGEMENT OF THE DEAD YEASTS. THE RESULT IS A SLIGHTLY SWEET, SLIGHTLY FUNKY/FLINTY WINE, AND A LIGHTER BODIED RED WITH A BIT OF FIZZ THAT SHOULD STAND UP TO THE SMOKEY QUALITIES OF THE MEAT, AND THE GARLICKY SPICE OF THE DISH. NOT AT ALL A TRADITIONAL MATCH, BUT A FUN ONE. \$23 A BOTTLE.