

Matthews

Braised Pork Shoulder with Gruyere, Walla Walla Onion, and Potato Gratin

SERVES: Eight

PAIRS WITH: 2018 Matthews Reserve Merlot

INGREDIENTS

For the Pork Shoulder:

- 2 Tbsp. vegetable oil
- 1 ½ Tbsp. Kosher salt
- 2 tsp. fresh ground pepper
- 1 C. all-purpose flour
- 3 – 4 lbs. boneless pork shoulder cut into ½-in. cubes
- 2 carrots peeled and cut into 1-in. pieces
- 2 ribs celery cut into 1-in. pieces
- 1 yellow onion, medium-diced
 - 1 clove garlic, minced
 - 1 Tbsp. tomato paste
- 1 qt. chicken stock (low sodium)
 - 2 C. 2018 Matthews Reserve Merlot
 - 1 bunch thyme
 - 2 bay leaves
- Kosher salt and fresh ground black pepper to taste

For the Gratin:

- 4 large Yukon Gold potatoes
 - 2 tsp. olive oil
- 1 Tbsp. unsalted butter plus 2 tsp. to grease the casserole
- 3 C. heavy cream
- 1 Walla Walla Sweet Onion
 - 3 cloves garlic
 - 4 sprigs of fresh thyme
- 2 C. grated Gruyere cheese
- 2 tsp. Kosher salt plus a pinch to season the onions
- 1 tsp. fresh ground black pepper plus a pinch to season the onions

METHOD

Method for the Pork Shoulder:

- Season the pork on all sides, then coat with flour and pat off the excess.
- Heat the oil in a heavy-bottomed 4-qt. pot on medium-high to high heat. Once the oil is shimmering, carefully add the seasoned pork. Allow the pork brown on all sides, then remove and reserve on a plate.
- Add the aromatic vegetables to the same pot and sauté on medium-high heat until the vegetables begin to brown.
- Add the tomato paste and stir until the vegetables turn a rust color.
- Deglaze the pan with the wine and let reduce by half.

- Add the stock, thyme, and bay leaves and reduce to a simmer.
- Add the pork to the pot and cover with a tight-fitting lid. Allow to simmer for 2-3 hrs. or until the pork is tender.
- Once tender, remove the pork and reserve on a plate. Remove and discard the thyme sprigs and bay leaves.
- Bring the liquid up to a boil and let reduce until it reaches a sauce-like consistency. Lower the heat and adjust the seasoning if needed with Kosher salt and fresh ground pepper.
- Return the pork the liquid and serve over the gratin.

Method for the Gratin:

- Heat oven to 375°F. Peel garlic, place in a piece of foil, and coat the garlic with 2 tsp. of olive oil. Fold up the sides of the foil and crimp at the top to make a small package.
- Place the package into the oven and roast for 15 min. until garlic is tender and light brown. Remove from foil, allow to cool, then smash to make a thick paste.
- While the garlic roasts, scrub potatoes and slice into ¼-in. slices.
- Peel the onion and thinly slice.
- Heat a heavy-bottomed pot on medium-high heat. Add butter and, when melted, add the onion. Season with a pinch of salt and ground pepper. Sauté, stirring often, until the onion begins to caramelize. Remove the caramelized onion and reserve on a plate.
- In the same pot, add heavy cream, thyme sprigs, and roasted garlic paste. Bring to a soft boil on medium-high heat. Reduce the heat and add the sliced potatoes. Stir gently occasionally, cook for 8 to 10 min., or until the cream has reduced by half and the potatoes are tender but not falling apart. Remove the thyme sprigs, then season with salt and pepper.
- Lightly grease a medium casserole dish (6"x10"). Using a slotted spoon, remove the potatoes from the cream and shingle a single layer in the dish. Add half of the cheese and onions, then repeat.
- Once all the potatoes, cheese and onions are in the dish, add the reduced cream. Use the back of a wooden spoon to gently press the potatoes down to compact slightly.
- Set the casserole on a sheet pan and place in the oven. Bake for 15 to 20 min. The cream should be bubbling, and the cheese should be melted.
- Remove from the oven and allow to cool for 15 min., then serve with the pork shoulder.

*Bon Appetit,
Chef Matthew Lederman*