

Braised Pork Cheeks Green Garlic and Roasted Corn

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2006 Vinum Cellars “The Scrapper”

Ingredients:

1 lb. Pork Cheeks, cleaned
1 quart demi
2 cups mirepoix, small dice (onions, carrots and celery)
2 cups white wine
6 stalks green garlic
2 cups corn kernels
Butter

Method

Preheat oven to 275 degrees. In an oven-proof sauté pan, sear the pork cheeks well on both sides; remove and add mirepoix. Stir mirepoix constantly for one minute, then add white wine and reduce by half. Add demi, bring to a simmer, then add pork cheeks and cover pan with foil. Place the pan in the oven and braise for two hours.

Remove the cheeks with a slotted spoon, then strain the liquid. You may need to return the liquid to the stove top and reduce further—the desired consistency should be like a sauce and coat the back of a spoon. Add the cheeks back into the liquid.

Green garlic looks like a thick scallion, but it has a strong garlic aroma. The roots should be cut off and the white stalk should be cut into thin rounds, then slowly softened in a sauté pan with butter, S&P. In a very hot sauté pan, quickly add two tablespoons of butter, then the corn kernels and stir for one minute. The corn should make a popping sound and develop a caramelized color, at which point you can remove from the heat add the green garlic and season with S & P.

Spoon the corn ragout into the center of a large plate then stack the cheeks on top of one another about five high and add sauce around the plate.

Serve this dish with a warm crusty baguette.