

Uva Trattoria
Balsamic Braised Niman Ranch Pork Shoulder W/Heirloom Tomato
Panzanella
Paired with Jones Family Wines 2004 Sisters Bordeaux Blend

For the Balsamic Braised pork:

1 Niman Ranch boned pork shoulder	6 sprigs fresh thyme
2 qts balsamic vinegar	2 sprigs fresh rosemary
2qts ruby port	2 bay leaves
4 carrots, medium dice	6 cloves
4 red onions, medium dice	4 oz. pancetta
1 bunch celery, medium dice	1 c olive oil
1 qt veal stock	½ c sweet butter

Mix balsamic and port together in a sauce pan at medium heat and reduce by half. Set aside. Cut pork into 2in squares, trimming some of the fat. Salt and pepper generously. Add oil to a hot roasting pan and sear the pork. The deeper the color the more flavor the meat will have. Set meat aside. Add pancetta to same pan and cook until crispy, then add onions, carrots and celery. When veggies begin to brown, add balsamic and port reduction as well as the veal stock. Be sure to deglaze the pan by lifting all the brown bits stuck to the pan and incorporate them into the liquid. Bring to a boil then turn off heat. Add herbs, cloves and pork. Be sure that the pork rests on top, covered only about halfway by the liquid. Place pan in 350 degree oven and let braise for 2 hours.

When done, remove all pork and let cool. Strain braising liquid through fine mesh sieve. Save only the pork and braising liquid. After the liquid has rested for half an hour, skim all fat from the top and place the liquid in a sauce pan at medium heat. Reduce by half and let cool overnight. Again, skim fat when cooled. Braised meats are always better the next day.

To serve, place some of the liquid in the pan with the pork in a 450 degree oven for about 30 minutes. Place remaining liquid in a saucepan and begin to reduce again. The pork should have a crispy shell on top and be soft in the middle. When braising liquid is close to desired thickness, add butter and raise heat to high. This should thicken it even more. Salt and pepper to taste. Drizzle sauce over the meat when plating.

For the Panzanella:

6 c cubed ciabatta bread	2 bunches basil, chiffonade
10 ripe heirloom tomatoes, diced	Salt to taste
2 c Olive oil	Crushed red pepper
4 cloves garlic, minced	2 c Italian arugula
1 red onion, thinly sliced	Mozzarella de bufala

Dice 8 tomatoes, add salt, 1c olive oil, 2 cloves minced garlic and one bunch of basil. Let sit for ten minutes, then pass through a food mill so you're left with tomato water only. This will be the soaking liquid for the croutons and act as the dressing for the dish. Toss cubed ciabatta with 1c olive oil, 2 cloves minced garlic, pinch of red pepper, salt. Spread out onto sheet pan and toast in 450 degree oven until golden brown. Let cool.

Plating:

Soak croutons in tomato water for five minutes then add remaining tomatoes, red onion, arugula and toss. Salt to taste. Place in center of large bowl, adding extra tomato water forming a small pool underneath. Place heated pork on top and drizzle with braising jus reduction. Add sliver of Mozzarella on the side.