



Overnight Roasted Fennel Porchetta Paired with Downing Family 2005 Zinfandel

1 5 – 6 pound pork shoulder
½ c olive oil
8 onions, sliced
2 bunches fresh basil
2 c fennel seed
2 c coriander

2 c Kosher salt
¾ c black peppercorns
2 bunches fresh Italian parsley
1 bunch mint, roughly chopped
Butcher's twine

Butterfly the shoulder twice, forming a rectangle of uniform thickness. Sweat the onions with basil and olive oil for about 10 min. They should still be white. When done, spread out on a baking sheet and allow to cool.

In batches, grind fennel seed, coriander and pepper in a coffee grinder. Mix with salt. Generously rub into both sides of the pork and lay flat. Spread onions evenly on pork. Top with parsley and mint. Starting at one end, carefully roll the pork and stuffing into a log. Tie with twine.

Place some carrots and celery in a roasting pan (acting as a roasting tray) and the porchetta on top of that.

Roast at 275 for 10 – 12 hours. Let rest. Break apart with a couple of forks, the meat will fall apart and the aroma is amazing. Serve with some risotto and bitter greens.