



# Total Locals Club

Recipes for pairing with Total Locals  
Club October 2014 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Crusted Pork Butt with Sautéed Brussels Sprouts

Serves 8. Inspired by Daniel Boulud and paired beautifully with 2011 Foggy Valley Cabernet Franc.

### Crust

- $\frac{3}{4}$  cup fresh bread crumbs
- $\frac{1}{8}$  cup whole-grain mustard
- $\frac{1}{2}$  cup (3.5 ounces) unsalted butter, cubed
- $\frac{1}{4}$  cup freshly grated horseradish
- 5 sprigs thyme, leaves picked and chopped

### Braised Pork and Brussels Sprouts:

- 1 5-lb. boneless pork butt roast
- 6 T olive oil
- 4 shallots, peeled and quartered
- 5 cloves garlic, roughly chopped
- 3 sprigs thyme, leaves picked and chopped
- $\frac{1}{2}$  cup Calvados
- 1 cup dry white wine
- $4\frac{1}{3}$  cups chicken stock or low-sodium chicken broth
- 4 T unsalted butter
- 2 Golden Delicious or Newtown Pippin apples, peeled, cored and cut into 1" pieces
- 1 lb. turnips (about 8 medium), peeled and cut into 1" pieces
- 1 lb. Brussels sprouts, trimmed and halved
- 2 T freshly grated horseradish
- Salt and cracked black pepper to taste

CRUST: pulse bread crumbs, mustard,  $\frac{1}{2}$  cup butter,  $\frac{1}{4}$  cup horseradish, and 5 sprigs thyme in food processor until combined and butter is soft. Scoop mixture onto sheet of parchment paper. top with another sheet of parchment and, using a rolling pin, roll the mixture between the paper large enough to cover the surface of the pork (about  $\frac{1}{16}$ " thick). Refrigerate mixture flat.

Preheat 325°. Season pork with salt and black pepper. In a 5-quart Dutch oven heat  $\frac{1}{4}$  cup olive oil over medium-high heat searing the pork until golden-brown on all sides, about 10 minutes.

Remove pork and transfer to a platter. Strain all but 1 T of fat from the pot, return to medium heat, add the shallots, garlic, and 3 sprigs thyme. Cook until the shallots are browned, about 3 minutes.

Add Calvados and wine scraping up browned bits on bottom. Bring to a boil and let cook until almost all of the liquid in the pot has evaporated. Add 4 cups chicken stock and return to a boil. Pour the liquid into a smaller saucepan and bring to a simmer.

In the same pot used to sear the pork, melt 2 T butter over medium-high heat and add apples and turnips and cook until brown, about 6 minutes. Return the chicken-stock liquid and pork to the pot, bring to a simmer, cover, and transfer to the oven. Braise until the meat is tender, about 2 hours.

In large sauté pan, melt the remaining 2 T butter and 2 T olive oil over medium heat. Add the Brussels sprouts, cut side down, to the pan and brown until well browned(do not stir). Add 2 T horseradish and the remaining  $\frac{1}{3}$  cup chicken stock and cook until tender, about 8 minutes. Season to taste with salt. Keep warm.

Remove pork from the oven, and set the oven to broil. Transfer the pork to a baking sheet lined with aluminum foil. Return the pot with the apples and turnips to the stove and simmer until the braising liquid is reduced to a saucy consistency. Top the pork with the reserved horseradish-mustard crust, and then broil the pork until the crust is golden-brown, about 3 minutes.

Slice the pork butt and serve with the apples, turnips and Brussels sprouts and pour Cabernet Franc and Bon Appetite!

