



Total Locals Club

Recipes for pairing with Total Locals
Club January 2013 Selections

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707. 857.4900

Green Curry Pork & Coconut in the Slow Cooker

Pair with 2010 Praxis Pinot Noir

Serves 6-8

Ingredients:

- 2-3 pounds pork butt or pork shoulder
- Kosher salt and freshly-ground black pepper
- 2 pounds small red potatoes, scrubbed and cut into sixths
- 1 tablespoon vegetable oil
- 1 can Thai green curry paste
- 1 can coconut milk
- Chopped chives, to serve
- Toasted unsweetened coconut

Heat the broiler. Cut the pork into four pieces and sprinkle liberally with salt and pepper. Place on a large baking sheet and broil, turning once, for 15 to 20 minutes or until well-browned.

Spread the cut potatoes in the insert of a slow cooker. Sprinkle them lightly with salt and pepper.

While the pork is browning in the oven, fry the curry paste. In a large skillet heat the vegetable oil over medium-high heat. When it is hot, add the curry paste and fry for about 3 to 5 minutes or until the paste smells aromatic and has begun to absorb the oil. Whisk in the coconut milk and cook for another few minutes, or until the coconut milk begins to bubble.

Take the browned pork out of the oven and drain away any liquid fat. Arrange the pork in the slow cooker with the potatoes, and pour the hot green curry and coconut milk mixture over it.

Cook for 6 to 8 hours on LOW. At the end of cooking shred the pork with two forks; it should be meltingly-tender.

Taste and season with salt or soy sauce. Serve with brown rice, and small bowls of chopped chives and toasted unsweetened coconut and Praxis 2010 Pinot Noir.

