



## Ingredients for Success

Pork is taking center stage – not just as center of the plate, but as an ingredient. Its flavor, versatility and global authenticity make pork an on-trend choice across segments and across the menu. Over the last year, Technomic noted a 7% increase in pork menu mentions, with most of the growth occurring in appetizers, entrées and sides. “Restaurants are using pork more often...as an accompanying ingredient in menu items for various reasons,” according to Bernadette Noone, Director of Technomic MenuMonitor. Use of bacon-related menu items has grown 7%, pork combined with shellfish has increased 15%, pork and chicken by 13% and pork with beef/burgers by 8%.

Pork is growing in popularity across the menu. Take a look at trends in these menu parts:

### Appetizers and Small Plates



Pork’s versatility gets a workout on appetizer menus. At Sable in Chicago, Chef Heather Terhune starts out with bacon-wrapped dates, crispy pork belly BLTs and brick oven flatbreads with braised pork belly, green apples, white Cheddar and chipotle barbecue sauce. Chef John Greeley at 21 Club in New York City, NY menus a Maine Lobster-Stuffed Deviled Egg with shaved asparagus salad and Tennessee ham vinaigrette. Corbett’s in Louisville, KY offers a Cheddar Grits Cake with country ham, Kentucky maple syrup, duck egg and sorrel. The Fried Oysters

at Bleu in Winston-Salem, NC are served “Rockefeller” style with chorizo, spinach, tomato and onion confit and garlic aioli. And at The Catering Company in Provo, UT, they start with Pulled Pork Gougères with housemade coleslaw and pickle.

International appetizers are also growing in popularity. East Coast chain Cuba Libre menus Cuban cuisine with a twist, like the El Chinito Cubano – a crispy Cuban sandwich spring roll with roast pork, ham, Swiss and pickles accompanied by pickled carrots, cabbage-cilantro salad and Chinese mustard dipping sauce. Chef Jennifer Jasinski’s Euclid Hall Bar & Kitchen in Denver, CO offers Pad Thai Pig Ears in

tamarind chili sauce, scallion, peanut, egg, sprouts, mint and cilantro. Chef King Phojanakong of Umi Nom in Brooklyn menus a Pancit Canton Bowl with sausage, chicken, egg noodles, soy and fish sauce; Dai Bao Sliders with ground beef, pork sausage and house pickles; Wasabi Pork Shumai; and deep fried pork belly Lechon Kawali with atchara.

Chains are also getting in on the appetizer action. Applebee's menus Won Ton Tacos with pulled pork, Olive Garden features toasted beef and pork ravioli, and TGI Friday's serves Pan Seared Pork Pot Stickers.

## Soups and Salads



cider vinaigrette.

Bacon and ham are perennial favorites for ingredients in soups and salads. At a recent James Beard Dinner, chefs from Zoës Steak & Seafood in Virginia Beach, VA featured Golden Pineapple Gazpacho with Virginia crab, ham croutons and California avocado. Farmhaus Restaurant in St. Louis, MO offers a Candied Bacon-Chilled Lobster-Pickled Pepper Salad with corn and okra. Top Chef Jen Beisty offers up Poached Asparagus Salad with a six-minute egg, gribiche, crisp guanciale and piment d' espelette at Scala's Bistro in San Francisco, CA. At Straw in San Francisco, CA, the Dark and Gruesome Salad features mixed greens, roasted chicken, maple-glazed bacon, apple, bleu cheese, caramelized walnuts and apple

cider vinaigrette.

Pork adds flavor to international soups and salads as well. The Berkshire Restaurant in Stapleton, CO menus a Mushroom Salad with firecracker shrimp stuffed with sriracha cream cheese, wrapped in bacon and served with honeysuckle dipping sauce. Café Rio's chain of restaurants menus Sweet Pork Barbacoa Salad served in a tortilla with green chile rice, black beans, romaine lettuce, pico, guacamole, Cotija, cilantro, lime and creamy tomatillo dressing. And at Mijita Cochina Mexicana, Chef Tracy Desjardins offers Sopa de Albondigas with beef and pork meatballs in a tomato-based broth with vegetables, while Sol Restaurant in Athens, OH serves a Red Bean Soup with slow-cooked beans, ham, chorizo, potatoes and carrots garnished with sour cream and fresh cilantro.

## Entrees



Using pork as an ingredient lets chefs add incredible flavor to dishes in unexpected ways. Farmhaus Restaurant wraps meatloaf in bacon and tops it with a barbecue reduction, glazed carrots and smashed potatoes. Annisa in New York City, NY uses bacon to flavor calf's liver and serves it with sweet peas and maple

blossoms. Chorizo and prosciutto are increasingly used as an ingredient. Chorizo shows up at Redd in Yountville, CA, served on petrale sole with coconut jasmine rice, clams, chorizo, and saffron curry nage. Marcus Samuelson's Red Rooster in Harlem, NY offers Catfish and Grits with chorizo, salsa verde and caperberries. Scala's Bistro menus Northern Halibut with lobster beurre monte, artichoke, snap peas, spring onion, crawfish and crispy prosciutto. Smithville, MO's Justus Drugstore fries prosciutto and serves it on house-baked brioche with a poached egg, wild onion sauce, cheese and wild mushrooms. Bluestem in Kansas City, KS adds prosciutto to their Trofie Pasta with crab, garlic cream, Aleppo pepper and herb breadcrumbs. Sabatino's Restaurant in Baltimore, MD menus Clams Casino – clams on the half shell broiled in clam sauce and breadcrumbs with Parmesan cheese and prosciutto. Doubling up on pork, Tallgrass in Lockport, IL adds prosciutto to pork tenderloin and tops it with pear chutney served over Stilton polenta. Also menuing pork on pork, Nick's on Broadway menus Lemon-Ginger Glazed Wild Striped Bass Belly with pork belly, zucchini, radish greens, cherry tomatoes and pork-ginger jus.

## Sides



Pork adds amazing flavor to side dishes. At Euclid Hall, Chef Jasinski House-Made Kennebec Fries with bacon aioli. Straw's Mac Attack features elbow macaroni with creamy cheese sauce, apple and maple-glazed bacon. Husk Restaurant in Charleston, SC goes low country with Baked Geechie Boy Grits with Surry County smoked sausage. Prosciutto pops up again at Sabatino's in Baltimore, MD in their Spinach a la Ralph – spinach sautéed in olive oil and garlic with pimentos, pepperoncini, prosciutto and olives. And Brown Sugar Kitchen in Oakland, CA uses bacon for their

signature Bacon-Cheddar-Scallion Biscuits.

## Desserts



Pork and dessert has quickly become a popular combination. Bacon and chocolate offer patrons a delicious bite of savory and sweet. Burger King and Denny's have menued Bacon Sundaes. Glazed and Infused, a small donut Chicago, IL chain, features a Maple Bacon Long John, described as a "bar of golden goodness layered with real maple glaze and maple bacon." Candied bacon is showing up on menus as well. Destihl Restaurant in Normal and Champaign, IL offers Chocolate Mousse with stout caramel sauce and candied bacon. Straw won the 2011 award for Best of the Bay Dessert by serving up

Peanut Butter Pie made with a chocolate crust filled with peanut butter mousse and candied bacon. Dessert at Chicago, IL's Pork Chop includes not only a Bacon-Glazed Donut from Bleeding Heart Bakery, but a Pulled Pork Cupcake as well. J&J Bakery in Southern California serves a Sweet Roll topped with dried, shredded pork. At the "Fire on the Dock Dining Competition" in Wilmington, NC, the mystery ingredient was pork

and two chefs showed off their dessert prowess. Smokie Masters from Pine Valley Market cooked Sweet Potato Corn Meal Cake with chocolate-covered bacon and sweet fried pork rinds crumbled on whipped cream, while Chef Gerry Fong of Persimmons served a Pork-Infused Chocolate Ganache Cake with mascarpone ice cream, beet and dried fruit compote and pork cracklin' candy.

From the ever-popular bacon to the hock, cheek and ear, pork is a delicious, unique ingredient that adds great flavor to other proteins, vegetables, salads, pastas and even desserts. Whole-hog tasting menus and pork-centric restaurants are popping up, and even traditional uses of pork as an ingredient, like pepperoni pizza, are getting creative spins. From the meal's first bite to the sweet finish, it's clear that chefs love the flavor and versatility of pork.



## Chef Colby

*Chef Chad Colby features pork on every part of the menu. As Chef de Cuisine at Mozza's Scuola Di Pizza in L.A., Colby was instrumental in creating the in-house dry-curing salumi program, and he's behind the weekly whole-hog Saturday dinner. From pancetta-wrapped breadsticks to fatback-glazed gingerbread pigs, Colby's appreciation for pork is obvious from the first bite to the last.*

*We chatted with Chad about Scuola's new salumi bar, the rise in communal dining and his dedication to whole-hog cooking.*



**NPB:** Tell us about the path that brought you to Mozza's Scuola Di Pizza.

**Chef:** I first started cooking at Campanile in L.A., back when Nancy Silverton was an owner. When the Mozza Restaurant Group started, I became the sous chef at Osteria where I handled all the pasta. Then Mozza had the opportunity to expand and open Mozza's Scuola Di Pizza. They were looking for a chef that could create dinners that were regionally specific to wine, teach classes and communicate with people. It was a natural fit for me and I became the Chef de Cuisine. Since taking the job I've been able to work on a lot of different projects in things that are really interesting. It's become a really unique chef job.

**NPB:** Tell us about your cooking philosophy and the importance of quality ingredients.

**Chef:** Scuola Di Pizza's style of cooking, and what I look for in particular, is making food that's very natural and simplistic. You can easily relate our dishes to the product and process

used by looking at it. In order to have really simple food you need two things: great product and confidence in great technique.

**NPB:** You work with renowned restaurateurs chef Nancy Silverton, chef Mario Batali and Joe Bastianich – what are some of the most important lessons you’ve learned from working with such accomplished industry professionals?

**Chef:** I’ve worked with Nancy Silverton going on nine years now. What I’ve learned most from her is being accountable for good food and how to make it consistently. It’s something she’s relentless in, always making sure every dish is a great dish. Constantly tasting it, inspecting it, making sure you’re not only creating fantastic food but that you’re maintaining it and putting it out regularly.

With Mario Batali and Joe Bastianich I really learned how to introduce a business mindset to running a high-end kitchen. So often with fancier, high-end restaurants, chefs are put in the position of being an artist or trying to create food that has important meaning to them personally. However, being able to stop, look and reassess why we do things and how it affects the business has been inspiring. Mario and Joe keep a tight ship.



**NPB:** The last time we spoke with you, Scuola was working on the HACCP plans to dry-cure meats and salumi in house. On May 31, it you attained your approvals and you’ve been hosting a salumi bar every other Thursday night. Tell us about the process and why it was important to you.

**Chef:** There are two parts to making salumi that are most important. One is being true to the artisanal aspect of the product and the roots of the craft. The second is food safety.

I’ve been interested in the craft of dry-cured meats going back seven or eight years. I’ve found you need to be well versed in the process before anyone will talk to you about their techniques.

When I first started, I was turned away early and often. I was sent away from plants in Italy and a famous production plant in northern California. To get any information, you need to have something to share and you must be knowledgeable about the process.

So I started by researching online, which helped a lot. I watched demonstration videos, researched different cuts and read blogs that talked about the amount of salt and dextrose they use. There’s a lot of science behind the process.

From there I was able to start having conversations with people I met in the field. I ended up becoming good friends with Michael Sullivan from Blackberry Farm. Although we've never made salumi together, I've called him easily 1,000 times for advice.



Now that I have a really good product, I find more people are open to sharing what they do. I actually have advice and experience to offer them. It's funny; people who initially turned me away are now coming back and asking me for tips. It's interesting how everything comes full circle.

As for safety, the USDA uses the HACCP plan to ensure food is not contaminated. The HACCP plan is the Hazard Analysis & Critical Control Points plan that was developed by NASA to put food in space. Most often the plan is applied to production plants of dry-cured meats. However, it also applies to restaurants that want to do it on their own.

There are many people who experiment with dry-cured meats behind closed doors. However, we wanted to do it the right way and get the proper approvals. In fact, we were the first restaurant in L.A. to present a plan to the Los Angeles Department of Public Health. They ended up having to bring in consultants to help with the approval process.

The health department is only concerned about the safety of the food. So in turn, they ask for things that will take away from the aesthetics of great product. As you can imagine, there's a lot of back and forth explaining how and why you want to do things. In the end, it took over a year to get our approval, but we're really happy with what we settled with. At this point, we're the only restaurant in L.A. cleared to dry-cure salumi in-house and serve it to the public.

**NPB:** How has this changed the way you menu pork?



**Chef:** Before, it was very simple for us to menu pork. Our Saturday whole hog dinner would take the choice away from guests. When a guest purchased a Saturday meal, it purchased the whole pig. So every part of the pig was incorporated into the meal to ensure everything was used. We're still doing our Saturday whole hog dinners, but now we are also doing an a la carte salumi bar every Thursday. So we now need to have a constant flow of ready product.

Luckily, a whole pig is very generous. You can start out with a plan to make five or six different dishes and then realize you can make so many more. We put a lot of food out on the table from a lot of cuts and we're still finding new cuts to utilize. For example, if we remove an inch off the loin we can get a tomahawk chop for the salumi bar. We're also always looking

for ways to maximize what we've already made. We take leftover roasted shoulder from the Saturday dinner and make sliders for the salumi bar. We save our pork ragu and stuff it into ravioli. It all helps draw even more out of the pig for better profitability.

**NPB:** What has been the guest response to the new dry-cured meats and salumi program?

**Chef:** The product is fantastic. I was looking to emulate a lot of the artisanal products and from my standpoint, ours is better. The fact that I can source a great pig and then pick and choose the cuts I want allows me to be very particular. I even hand-cut the fat for the salami. People are getting full platters of product that I don't think compare to what else is offered. I'm pretty ecstatic with what we serve and people are beaming over it. It's pretty much a slam-dunk.

**NPB:** You talk about making small batches, how much product do you make at a time?

**Chef:** If I get a whole pig, it's typically 300 pounds live weight. From each pig I get two family-style dinners that feed 30 people and roughly 40 pounds of meat that I apply to making dry-cured meats. Roughly, per pig, I make a 20-pound batch of salami, eight pounds of coppa, and about twelve pounds of belly.

I also do a combination of different cuts for the dry-cured meats. I'll save some of the belly for pancetta and do a pancetta roll; shoulder for coppa; cuts off the hind leg for spec; cheek for guanciale; and various cuts for the fermented sausage for salami.



**NPB:** You've always been an advocate of using the whole hog on the menu – have you been working on any new dishes using interesting cuts?

**Chef:** When we get a whole pig, we're using everything. As we're developing a menu, we can't switch something without thinking about the entire flow of the meal and what each dish entails. If we want to do something different and switch out a cut, we have to go back and figure out where the other cut fits back in. Therefore, our meals and cuts remain pretty consistent. With the addition of the salumi bar, we're now able to stretch things even further.

**NPB:** Communal dining is on the rise, why do you think guests are interested in this trend?

**Chef:** I think people are looking for the open kitchen and interaction between chef and table. When we do our dinner, everyone at the table is a stranger, which sparks interest. However, there is also the component of watching me cook and present the meal. People are more involved; they come up and ask questions. It makes it a more enjoyable experience for them

when they can appreciate that someone is working to put the food on the plate. They are excited by it.



From my standpoint, it keeps me on my toes because I have to watch people eat the food I make. I need to make sure it tastes good. We actually have noticeably less guest issues. People don't send back food to our kitchen. There is an appreciation for the kitchen when the kitchen is out in the open.

**NPB:** How does Scuola menu pork differently than other Italian restaurants in L.A.?

**Chef:** For a few years now we've been doing the Saturday pork dinner. It takes the choice away from the guest. It's intuitive for people to come in and order a rib chop or the loin we do for our dinner. However, it's the things that you would never order that become the best dishes. Even from my perspective, some of the best dishes are the things that we came up with last. Dishes that were inspired by utilization are some of our most successful.

**NPB:** Where are your favorite places in L.A. to eat great pork dishes?

**Chef:** El pastor tacos at Tacos Leo, Rillettes at Tasting Kitchen, Frankfurter at Lets Be Frank, and Pork Ramen at Daikokuya.



## Stewing Meat

*Stew is a dish and a cooking method. The dish is loosely defined as meat or fish and vegetables cooked slowly in liquid; the cooking method is a moist heat cooking process by which meat and vegetables are slowly simmered in a flavorful liquid.*

### Stewing vs. Braising

The meat in a stew is cut into chunks and submerged in the liquid, while meat for braising is often left whole and the liquid might only cover half the meat. Tougher cuts of meat are best for stews, as very lean cuts can become too dry when stewed.

### To Prepare A Stew:

1. Dredge chunks of meat in seasoned flour (this helps thicken the stew).
2. Sear meat on all sides in a little oil in a Dutch oven or stew pan until deep brown. Set the meat aside.
3. In the same pan, cook chopped mire poix (onions, carrots and celery) or trinity (onions, celery and green pepper) until golden brown. Add any dried herbs and spices.
4. Deglaze with liquid - stock, water, wine, beer - whatever the recipe or your taste calls for.
5. Add the meat back to the pan. Pour in enough liquid to just cover the meat and bring it to a simmer.
6. Cover tightly and finish stewing in the oven at low temperature – 300° F is a good target. This could take anywhere from just 10 minutes for some vegetables and fish to upwards of two hours for tougher cuts of beef or mutton. Again, check your recipe.
7. Remove pot from the oven and skim off any unwanted fat. If the liquid is thinner than you want, thicken it with cornstarch dissolved in cold liquid or beurre mani (equal parts butter and flour kneaded together to make a dough). Make sure to bring the cooking liquid up to a boil so the starch can thicken it.

## **Preparation Methods:**

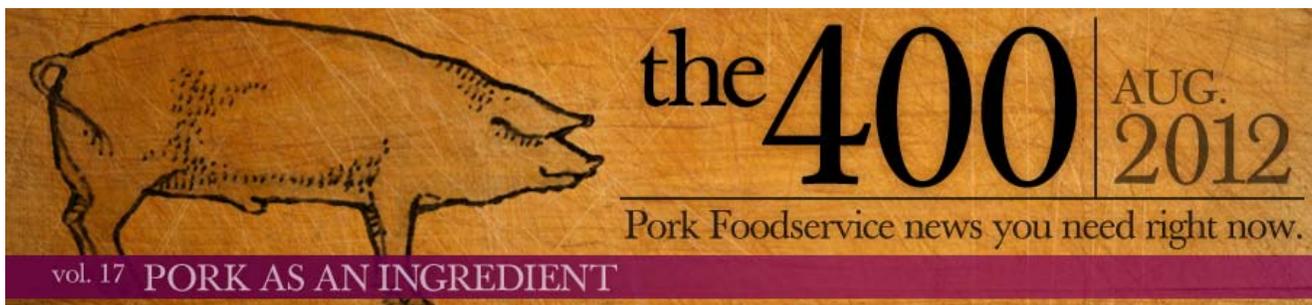
You can stew in a Dutch oven or in a slow cooker. Slow cookers are made for long, slow, moist cooking. If using a slow cooker, browning the meat and vegetables in the same pot you stew in isn't possible. Instead, do all the browning in a sauté pan, deglaze with the liquid specified in the recipe, making sure to scrape up all the fond (browned bits). This is where the flavor is. Now, pour the meat, vegetables and deglazing liquid into the slow cooker.

If you don't have a slow cooker, make sure your Dutch oven is completely oven-safe. If it has plastic or other composite handles, stew on the stovetop on a very low setting. It is worth your time to find a sturdy, all-metal, oven-safe Dutch oven for stewing.

## **Browning The Meat:**

One of the best ways to develop deep flavors in a stew is to sear the meat and the vegetables before stewing. Since stewing is a moist heat cooking method that never rises above the boiling temperature of water, the meat will never get hot enough to brown. The boiling point of water is 212° F (at sea level) and browning reactions don't begin until temperatures exceed 330° F, so it's essential to use a dry heat cooking method to encourage the browning that will result in a deeply flavorful and satisfying dish.

There are "blond" stews - fricassee, for one - that do not call for browning. If you want to remain faithful to the recipe, don't brown the meat or vegetables for these types of dishes. Just know that the final product will have a more delicate and less complex flavor than stews that start with browning.



## Featured Pork as an Ingredient Recipe



## SPALLA ARROSTITA

### Ingredients

#### Pork

1 7.5 POUND PORK BUTT, FAT CAP ATTACHED

2 1/2 TBL salt

1/4 cup coarse black pepper

#### Salsa Verde

4 cups parsley , fresh chopped

2 cups oregano, fresh chopped

8 cloves garlic

2 cups extra virgin olive oil

1/2 cup sherry vinegar

pinch chili flake

Salt and pepper , to taste

#### Chicory Salad

Mixed salad greens, frisee, radicchio and dandelion greens

#### Mustard Vinaigrette

1 TBL whole grain mustard

1 TBL Dijon-style mustard

4 lemons, juiced

1 cup extra virgin olive oil

Salt and pepper, to taste

# Preparation

## Cooking Directions

### Pork Preparation:

1. Season with salt and pepper.
2. Roast at 200°F approximately 9hrs until 195° internal temp

### Salsa Verde Preparation:

1. Blend all ingredients.

### Mustard Vinaigrette Preparation:

1. Mix well together.

## Serving Suggestions

Shred and serve with salsa verde and chicory salad

Serves 10

*Courtesy of Chef Chad Colby*

## Featured Pork as an Ingredient Recipe



### RULLEPOLSE- SCANDINAVIAN STYLE PRESSED CHARCUTERIE BELLY

#### Ingredients

3-4 POUNDS PORK BELLY, 1/3 OF A WHOLE

#### Brine

1 1/2 gallons water  
1 pound 55 oz wt kosher salt  
8 oz wt brown sugar  
1 TBL curing salt, optional for light color and preserving

#### Filling

2 onions, fine chopped  
1 1/2 teaspoons allspice berries, whole  
2 teaspoons mustard powder  
Cooking liquid  
Water , to cover  
2 medium carrots, whole  
1 celery root, peeled, 1/4" dice  
1 onion, peel studded with 2-3 cloves  
1 leek, split and left whole

# Preparation

## Cooking Directions

1. Clean pork belly of fat glands and skin
2. Belly should be the same length as your belly press
3. Blanch the onion and press them dry, set aside
4. Toast and crack the black pepper and allspice. Mix with blanched onions
5. Rub this mixture on the "inside" and over to the edge of belly
6. Optional use gelatin sheet or powder (1/2 oz wt) layers over the filling
7. Roll belly with mixture on the inside. Tie very firm use string
8. Place belly in your pre-made, chilled brine for 2-3 days
9. Simmer the rolled breast with the carrot, celery root, onion peel, leek and cooking liquid until tender but still firm. Approximately 2-3 hours. Save broth for your gel
10. Slowly remove string
11. Press in rectangular form or mold for 24 hours or longer
12. Wrap in plastic (you may use two board's and some string) will be good for 1-2 weeks

## Serving Suggestions

Plating:

Slice Rullepolse and serve with red onions, chilled ham stock or Consommé gel diced and the best rye bread from Tartine bakery

*Courtesy of Chef Lars Kronmark*

## Featured Pork as an Ingredient Recipe



## POTLIKKER NOODLES WITH MUSTARD GREENS

### Ingredients

- 1 TBL vegetable oil
- 1 10-12 oz wt smoked ham hock, OR smoked turkey wing
- 1/2 onion, coarsely chopped
- 8 cloves garlic, lightly crushed
- 2 bay leaves
- 2 fl oz red wine vinegar
- 2 TBL hot pepper sauce, (preferably Texas Pete or Frank's)
- 2 TBL sugar
- 5 cups chicken broth, low-salt OR water
- 2 bunches mustard greens, or kale, tough stems trimmed, chopped and reserved, leaves chopped
- 12 oz wt egg noodles
- As needed kosher salt
- 7 oz wt bacon, 1/4" dice
- 2 large shallots, thinly sliced
- As needed black pepper, freshly ground
- 1/4 cup Pecorino cheese, finely grated

# Preparation

## Cooking Directions

1. In a large saucepan, over medium-high heat oil
2. Add ham hock and cook, turning occasionally until browned. Approximately 8 minutes
3. Reduce heat to medium. Add onion, garlic and bay leaves
4. Cook, until onion is beginning to brown. Approximately 5 minutes. Stir occasionally
5. Add vinegar and stir, scraping up any browned bits
6. Add hot sauce and sugar and mix to combine
7. Add broth and reserved mustard green stems. Bring to a boil then reduce to simmer
8. Cook until liquid is reduced to 2 cups. Approximately 1–2 hours
9. Set a sieve over a large bowl or measuring cup. Strain potlikker into bowl
10. Pick and reserve the meat from the ham hock to add to the noodles later, if desired.
11. Discard skin, bone, and remaining solids in sieve. Set potlikker aside.  
(DO AHEAD: Potlikker and ham can be made 2 days ahead. Chill separately until cold; cover and keep chilled)
12. Cook noodles in a large pot of boiling salted water, stirring occasionally, until al dente. Drain and set aside.

## Serving Suggestions

### Plating for Service:

1. Heat a large pot over medium heat
2. Add bacon and cook until crispy. Stir as needed
3. Add shallots (and reserved picked meat, if using) cook until shallots are soft, approximately 4–5 minutes and stir as needed
4. Pour off any excess fat in pan. Increase heat to medium-high; add greens and cook and stir constantly until wilted
5. Add potlikker, scraping up browned bits with a wooden spoon, and bring to a boil
6. Add noodles, toss to coat and heated through
7. Season to taste with salt and pepper
8. Transfer noodle mixture to serving bowls and sprinkle with Pecorino.

*Courtesy of Chef Jason Alley*

## Featured Pork as an Ingredient Recipe



### COTECHINO

#### Ingredients

##### Cotechino

4 POUNDS PORK SHOULDER

5 OZ PORK FAT BACK

1.4 oz salt

.35 oz dextrose

1 teaspoon cinnamon

1/2 teaspoon black pepper

1/2 teaspoon allspice

1/4 teaspoon nutmeg

1/4 teaspoon clove

2 oz white wine

AS NEEDED HOG CASING, SOAKED & FLUSHED IN WATER

##### Polenta

2 cups polenta

3 quarts water

##### For Plating

4 eggs

4 links sausage

16 oz polenta, cooked  
4 TBL butter  
2 TBL chopped herbs, (rosemary, thyme, parsley)  
As needed rock salt

## Preparation

### Cooking Directions

For Cotechino:

1. Cut the pork shoulder and fat back into cubes
2. Lay the cubed meat on a sheet tray and place in freezer for one hour
3. Set up meat grinder with large die
4. Mix salt, dextrose and all spices with the semi-frozen meat
5. Grind the meat through the large die twice
6. Transfer ground meat into mixing bowl and add the white wine
7. Mix on low speed for about a minute or two. The meat should be tacky
8. Set up the stuffer and load with sausage meat
9. Stuff into the hog casings, making sure they are firm and evenly stuffed
10. Poke with a needle to relieve any air pockets
11. Tie knots every three inches to make little sausage links

For the Polenta:

1. Bring water to boil
2. Wisk in the polenta until completely incorporated.
3. Turn down to medium heat and cook for two hours, make sure it stays boiling
4. Season with salt

For plating:

1. Slice the sausages lengthwise, almost in half and open like a book
2. Place them on a hot grill open side down, grill for 3 or 4 minutes
3. Turn sausage over and finish cooking for another minute
4. While sausage is cooking, melt butter in a large sauté pan
5. Crack all four eggs directly into pan and cook until whites are just cooked through. The yolk should still be runny
6. In bowl Ladle 4 fl oz polenta
7. Place sausage on top of polenta
8. Lay egg sunny side up on top of the sausage
9. Return sauté pan to heat and turn up to high
10. Once the butter browns spoon onto the egg
11. Garnish with mixed herbs and rock salt. Boom!

## Serving Suggestions

*Courtesy of Chef Jeff Michaud*



## Menuing Report

*Chefs across the country are using pork as an ingredient to add premium value to their menu. Breakfasts, appetizers, sides and even desserts are getting in on the flavor. From pork belly breakfast sandwiches and pork chop salads to bacon sundaes and bacon cupcakes, pork is taking over the menu one dish at a time. Check out our menuing report to see who's cooking with pork.*

### Pizzas Feature Unique Pork Items



- Bertucci's Italian Restaurant menus Nolio Pizza, a white pizza with prosciutto, caramelized onions and lemon pepper cream sauce (95 units, HQ in Northborough, MA).
- Domino's Pizza offers a Tuscan Salami & Roasted Veggie Artisan Pizza with ideal proportions of salami, spinach and onions, roasted red and banana peppers, and a dash of oregano, all over garlic Parmesan sauce on an artisan-style crust (4,907 units, HQ in Ann Arbor, MI).
- Extreme Pizza recently added a new Hanoi Fever Pizza with shredded pork marinated in a spicy hoisin style sauce, mozzarella, peanuts, green onions, jalapenos, carrots and fresh cilantro (42 units, HQ in San Francisco, CA).
- The Charleston offers a Bacon, Egg and Cheese Flatbread Pizza on their menu, topped with Nueske bacon ends, quail eggs and smoked cheese (1 location in Santa Monica, CA).
- Revolution Brewing features the Twice Baked Potato Pizza, topped with Cheddar, bacon, confit potatoes, potato goat cheese puree, scallion and sour cream (1 location in Chicago, IL).

## Hot Dogs Go Haywire With Fun Toppings

- Glory Days Grill features two premium hot dogs topped with spicy house-made Queso cheese sauce, perfectly seasoned pit-roasted BBQ pork and their freshly prepared creamy coleslaw - served on soft pretzel rolls with seasoned fries and a pickle (22 units, HQ in Gaithersburg, MA).
- America's Dog features several innovative hot dogs with pork: (5 units, HQ in Chicago, IL).
- Tuscan Dog: Jalapeno hot dog with chorizo, jalapenos and melted cheese topped with crispy tortilla chips
- Richmond Dog: Topped with mac and cheese, bacon and shredded Cheddar cheese
- Memphis Dog: Covered in BBQ sauce, and finished with pulled pork and fresh cole slaw

## Burgers & Sandwiches Go Hog Wild For Pork



- Revolution Brewing features a Graze Burger, made with pork belly, beef, Gruyere, organic egg, onion jam and Bibb lettuce (1 location in Chicago, IL).
- Garfield's Restaurant & Pub menus a Backyard BBQ Burger featuring honey-barbecue sauce, grilled ham, bacon, Cheddar cheese, and fire-string onions (32 units, HQ in Tempe, AZ).
- Granite City Food & Brewery features a Napa

Valley Burger – a hamburger patty served on grilled focaccia bread with balsamic spring greens and sliced sun-dried tomatoes, topped with sliced mozzarella cheese, pan crisped prosciutto and their signature avocado spread (26 units, HQ in St. Louis Park, MN).

- Flip Burger menus a Chorizo Burger, made with chorizo-spiced pork and topped with hash browns, a fried egg, Manchego, Spanish paprika, and smoked mayo (3 units, HQ in Atlanta, GA).
- The Salted Pig menus a pork belly sandwich with seasonal pickle and brown sugar dressing (1 location in Riverside, CA).
- Fat Pat's Bar & Grill offers several innovative pork sandwiches: (1 location Lafayette, LA).
- Double Meat Pork Tenderloin Sandwich
- Pork Parmesan Sandwich features fried pork tenderloin dressed with marinara sauce, Parmesan cheese, lettuce and tomato on a sweet bun.
- Pork & Bean Sandwich with deep fried pork tenderloin covered in red beans and Pepper Jack cheese, lettuce and tomato on a sweet bun.

## Wide Range Of Appetizers Highlight Pork



- Revolution Brewing menus Bacon Fat Popcorn as a key appetizer made with bacon, crispy sage and shaved Parmesan (1 location in Chicago, IL).
- Uptown Sports Bar & Grill offers The Chorizo Nachos, made with New Mexico tortilla chips, black beans, smoked chipotle chili, Spanish onions, garlic, and topped with Cheddar and Jack cheeses, along with tomatoes, fresh cilantro and sour cream (1 location in Albuquerque, NM).
- Old Chicago Restaurants feature Sicilian pepperoni rolls – with their famous handmade pizza dough, rolled and oven-baked with pepperoni, green onions, creamy ranch dressing, Pepper Jack and mozzarella cheeses (96 units, HQ in Louisville, CO).
- Cantina Lounge Mexican Grill menu Chorizo Potato Skins that feature roasted potato halves filled with chorizo, melted cheese, chipotle crema and green onion (1 location in Fullerton, CA).
- BLD features prosciutto wraps with arugula, currants, Bleu cheese and walnuts (1 location in Chandler, AZ).

## Soups Up With Pork



- PYT serves up Double Bacon Cheeseburger Soup – a smooth, creamy cheese soup with ground burger, bacon, tomatoes, onions, pickles and wilted lettuce finished with a drizzle of ketchup and mustard with onion rings on the side (1 location in Philadelphia, PA).
- BJ's Restaurant & Brewhouse offers pale ale chili, made with select cuts of tender pork and beef, pinto beans, and Piranha Pale Ale (115 units, HQ in Huntington Beach, CA).
- Aquarium Restaurant features a creamy Roasted Tomato Bacon Soup with bacon and green onions served with toasted garlic bread (1 location in Denver, CO).

## Bacon Bits Are a Thing Of the Past. New Salads Feature All Types Of Pork.



- BLD features a prosciutto and fried goat cheese salad with mixed greens, strawberries, cashews, and citrus-poppy vinaigrette (1 location in Chandler, AZ).
- Green Street Salads menus a Chorizo Taco Salad, which features chorizo, tomato, Cheddar and Jack Cheeses, jalapenos, tortilla strips, and cilantro over iceberg lettuce (1 location in Brooklyn, NY).
- Noodle Planet features a Pork Chop Salad – charbroiled pork chop strips served on a bed of chopped lettuce and fresh vegetables, topped with sesame ginger dressing (2 units, HQ in Los Angeles, CA).

## Desserts Feature Bacon In Interesting Combinations



chocolate ganache and finished with sea salt and a piece of dark chocolate covered candied bacon (1 location in St. Louis, MO).

- Bacon, Bacon Food Truck features chocolate covered bacon sprinkled with toffee (1 Truck in San Francisco, CA).
- Burger King is featuring the Bacon Sundae LTO, made with vanilla soft serve, chocolate fudge, smooth caramel and their new thick hardwood-smoked bacon (7,231 units, HQ in Miami, FL).
- The Chocolate Rooster features a gourmet cupcake called Hog Heaven. A rich chocolate cake baked with candied bacon, topped with caramel sauce, drizzled with dark

## Unique Pork at Breakfast



- Nick's Breakfast Truck Features maple glazed pork belly sandwich with maple glazed crispy pork belly with pickled onions, mustard aioli, arugula, and a fried egg on rosemary focaccia (1 truck in Oakland, CA).
- Lazzini's Market offers an Italian Breakfast Sandwich with eggs, prosciutto, and mozzarella cheese on sourdough (1 location in Santa Rosa, CA).

- Yolk menus several interesting pork breakfast items: (3 locations in Chicago, IL).
- Croque Madame: Grilled ham and turkey nestled between two slices of Challah French toast with melted Swiss cheese and their Dijon sauce, topped with one egg sunny-side up.
- Carnita Egg Sandwich: Pulled pork sautéed with a pineapple-mango salsa, topped with goat cheese, and a fried egg.