

FLAVOR
of the
WEEK

~ Shannon Waters ~

*Green
Tomatoes*

For more instruction and to ask questions about what to do with the rest of your basket go to forkmylife.com.

Every weekend for family meal at the restaurant, I do some variation of slow-cooked pork. Whether it's braised with my dad's BBQ recipe, or dry roasted with an eastern North Carolina vinegar sauce, I find some way to leave pork in the oven overnight. It's my favorite- and the easiest way- to feed a lot of people. Before the summer is over, have a BBQ and make this recipe. All of it can be done the day before and simply assembled the day of so you can hang out and soak up the tail end of summer with your friends!

TEQUILA BRAISED PORK TACOS WITH CHARRED GREEN TOMATO SALSA

Preheat oven to 300

Tequila Braised Pork

1 Boneless Pork Butt (approx 4 lbs)
2 T Chili Powder
2 T Salt
4 Garlic Cloves (chopped)
1 can Crushed Tomatoes
1 7 oz can Chipotle in Adobo
2 c Tequila
1 Onion
Water

Charred Green Tomato Salsa

4 Green Tomatoes (cut in half)
1 Poblano pepper
Olive oil, salt, pepper

Pickling Liquid

½ c Red Wine Vinegar
¼ c Water
1 T Sugar
4 Jalapenos (thinly sliced)

8 Corn Tortillas
Sour Cream
2 T Cilantro (chopped)
1 Lime (quartered)

½ Red Onion (diced)
2 Limes (juiced)
1 bunch Cilantro (chopped)
2 cloves Garlic (finely minced)
¼ c Canola Oil

BRAISING THE PIGGY

Mix the salt, chili powder and salt and rub it on the pork. Combine the tomatoes, chilis, tequila, and

onion. Put liquid into a deep roasting pan and place the pork in. Fill the roasting pan with enough water to fully cover the pork. Cover with foil and roast for 6 hours. Remove from the oven and allow to come down in temperature for about 30 minutes. Take it out of the liquid and pull it apart with your hands. If you are planning on using it the next day, store it with some of the braising liquid.

CHARRED GREEN TOMATO SALSA

Heat up a grill or a cast iron pan. Toss the green tomatoes and poblano with olive oil and salt. Once the grill or pan is ripping hot, place the tomatoes, cut side down and allow to char. Flip after good amount of color is achieved and repeat. For the poblano, keep rotating the pepper until the entire outside is fully blistered. This allows you to peel the skin off easily, and once you've done that, split it lengthwise and remove the seeds.

In a small pot, combine vinegar, water, sugar, and 1 T salt. Bring to a boil and turn off. Add the jalapenos, stir, and let pickle for about 30 minutes. Remove the jalapenos and save ½ c of the pickling liquid. Place all the remaining ingredients in a food processor with the green tomatoes and poblano, jalapenos and pickling liquid and pulse until smooth. Season with salt and black pepper.

Heat a sauté pan and once it's hot lightly toast each tortilla on both sides. Place a little pulled pork in each one and top with a healthy amount of salsa. Garnish each taco with a little sour cream, a fresh squeeze of lime juice and a sprinkle of cilantro.

Shannon is a line cook at Marea in NYC. She can be reached at her website or swatersdepaul@aol.com.