

ARGENTINIAN SLOW-ROASTED PORK, GUAJILLO SAUCE, CITRUS AND JICAMA QUINOA

PAIRED WITH 2018 MALBEC | YIELDS 6-8 SERVINGS

PORK INGREDIENTS

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| 1 tbsp Kosher Salt | 4 cloves Garlic, minced |
| 1 tbsp ground Cumin | 2 tbsp Lime Juice |
| 1 tbsp dried Oregano | 2 tbsp Orange Juice, freshly squeezed |
| 1 tsp freshly ground Black Pepper | 2 tbsp Extra-Virgin Olive Oil |
| ½ tsp crushed Red Pepper Flakes | 3 ½ to 4 lbs boneless Pork Butt |

METHOD

1. Combine the salt, cumin, oregano, pepper, pepper flakes, garlic, lime juice, and orange juice in a blender or food processor until combined.
2. With a sharp, pointed knife, slice some holes in the pork to help the marinade soak into the interior of the pork butt.
3. Pour the marinade into a gallon ziplock bag, add the olive oil and pork and seal the bag with as little air as possible.
4. Squish the bag to rub the marinade onto the pork then refrigerate for 12- 24 hours.
5. Preheat the oven to 225 °F.
6. Put the pork, fat side up, in a roasting pan. Roast until meat is falling-apart tender, about 4-5 hours, basting occasionally with the pan drippings.
7. Remove from the oven, cover lightly with foil, and rest the meat for 15 minutes.
8. Pull or shred the pork and serve over citrus and jicama quinoa, a drizzle of guajillo chile sauce and Mexican Crema.

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CITRUS & JICAMA QUINOA

¾ cup Quinoa
 1 ¼ cup Water
 1/3 cup Lime Juice
 2 tsp Agave Nectar
 ½ Jalapeno, seeded and minced
 1 clove Garlic, minced
 1/4 tsp ground Cumin
 4 oz Canola or other neutral Oil
 ½ cup fresh Cilantro, chopped
 ½ tsp Lime Zest
 Kosher Salt
 2/3 cup Cara Cara or Navel Orange segments
 1/3 cup Jicama, small dice
 ¼ cup Red Onion, small dice
 ½ cup Slivered Almonds, toasted

METHOD

1. Rinse the quinoa in a strainer several times with cold water. Bring 1 ¼ cups water to boil in a medium saucepan with a tightly fitted lid.
2. Add the quinoa, cover and simmer until the grains display a threadlike spiral and the water is fully absorbed, about 15 minutes.
3. Remove from the heat and drain immediately in a mesh strainer.
4. Cool under cold running water then drain well for 10 minutes and let stand, undisturbed, for 5 minutes.
5. Fluff with 2 forks and transfer to a large bowl.
6. Combine the lime juice, agave nectar, jalapeno, garlic and cumin in a mixing bowl, whisking briskly. Drizzle in the oil slowly, continuing to whisk. Once it is smooth and slightly thickened, whisk in the ½ cup cilantro and lime zest. Season with salt.
7. Place the oranges, jicama, onions, and almonds in a medium mixing bowl.
8. Pour in about half of the cilantro lime vinaigrette and gently toss. Fold into the quinoa.
9. Drizzle in the remaining vinaigrette, and toss to combine thoroughly.
10. Season with salt. Serve. It tastes better after 2 hours of marinating.

GUAJILLO SAUCE

14 Guajillo Chilis, stemmed and seeded
 2 cups Water, boiling (*or more, as needed*)
 3 cloves Garlic, skin on
 1 White Onion, small
 Kosher Salt to taste

METHOD

1. Heat a large cast iron skillet over high heat. Once the pan is smoking hot, place the chilis on in a single layer (work in batches) and toast for a few seconds on each side.
2. Transfer the chilis to a bowl and cover with about 2 cups of boiling water, or more as needed. Set aside and allow to soak for at least ten minutes.
3. While the chilis are soaking, place the garlic cloves and whole piece of onion on the hot skillet, and turn until charred on all sides, about 6 minutes.
4. Allow the garlic to cool, then remove the skins. Transfer the garlic, onion, chilis, about ¾ cup chile water, vinegar and salt to a blender.
5. Blend on high until smooth, then taste and add more water, vinegar and salt as needed to adjust the seasoning and thickness.
6. Continue blending until totally smooth. Transfer to a bowl or squeeze bottle and then keep refrigerated for up to 2 weeks. Yields 3 cups.