

# PORK RILLETTES

## **CURE FOR PORK**

**2 C. Brown sugar**

**1 C. Kosher salt**

**¼ C. Soter spice**

**¼ C. Cracked black peppercorn**

**4 lbs. Boneless pork shoulder, cut into 2-inch cubes**

**1 Gal. Pork fat**

**2 Bu. Thyme, whole**

**1 Head garlic, cloves broken up but not peeled**

**6 Bay leaves**

**Honey to taste**

**Salt to taste**

**Sherry vinegar to taste**

In a large bowl, mix sugar, salt, and spices together. Then, in a large oven safe pot, rub the pork with the cure and let sit for 24 hours refrigerated.

Pre heat oven to 300F. The next day, rinse the pork with water. Place back into the oven safe container and cover with melted pork fat, thyme, garlic, and bay leaves. Place in oven and cook until fork tender, about 3 hours.

Remove from oven and allow to cool. Remove the pork from the fat and place in a separate bowl. Break the pork up with your hands until it is smooth shredded texture. IN a kitchen aid with a paddle, whip the pork and add back some of the cooking fat (about 2T per cup of pork), season with salt, honey, and sherry vinegar to taste. Serve immediately or store in an airtight container in the fridge. To store, pack pork into container. Tap it down so there are no air pockets and pour some of the extra fat on top. This creates a layer of protection allowing you to keep it much longer. Be sure to temper it before serving.