



## ALPHA OMEGA

### Yucatán Pork

*Seared pork shoulder wrapped in banana leaves served with butternut squash pudding and verdolagas*



### YUCATÁN PORK

*Yield: 6-10 6oz. servings*

#### For the Pork:

Pork Shoulder, well marbled	Amounts: 5-6 lbs
Orange juice	½ cup
White onion, peeled and sliced	1 each
Banana leaves	3-4 each
Chicken or beef stock	2 cups
Kosher salt and black pepper	To taste

#### For the Seasoning Paste:

Achiote seed (annatto)	1 tablespoon
Cumin seed	1 tablespoon
Coriander	1 tablespoon
Whole allspice	1 tablespoon
Mexican oregano	2 teaspoons
Whole clove	1 teaspoon
Cinnamon, ground	1 teaspoon
Garlic cloves	10 each
Orange, lime, grapefruit juice	5 tablespoons
Grapefruit zest	1 each

#### For the Pickled Red Onions:

Red onion, sliced thin	½ each
Garlic cloves	2 each
Cider vinegar	½ cup
Water	¼ cup
Honey	2 teaspoons
Chile flakes	1 pinch
Kosher salt	To taste



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### Method:

#### For the pork and broth

1. Cut the pork shoulder into 3-4 pieces trimming any excessive fat. Season well with salt and pepper and sear in the pot you will use for preparing the braise, preferably a cast iron skillet.
2. In a separate pan toast all the spices dry and grind with a mortar and pestle. Add the citrus juices and garlic to create a paste. Rub the paste onto the seared pork pieces.
3. Line the pot with the banana leaves. Place the pork into the leaves, cover with sliced onions and add the citrus juices.
4. If possible, allow to refrigerate overnight so pork absorbs flavors.
5. About an hour before cooking, pull from the refrigerator and allow to come to room temperature. Preheat the oven to 350°F.
6. Add stock to pot, just enough to increase liquid volume and create sauce. Place in oven and cook 2 ½ - 3 hours until it is fall-apart tender.
7. Remove pork from pot, unwrap banana leaves and allow to rest.
8. Shred or slice pork and serve in a wide bowl with verdolagas and pudding. Garnish with pickled red onions.

#### For the pickled onions

Thinly slice the red onions into rings. Place ingredients into a pot, bring to a boil and pour over red onions allowing to lightly wilt.



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## BUTTERNUT SQUASH PUDDING

*Yield: 8-10 servings*

### Ingredients:

Yellow onion, diced ¼ inch  
Butternut squash, diced ¼ inch  
Green squash, diced ¼ inch  
Nutmeg, ground  
Olive oil  
Kosher salt and pepper  
Chives, minced  
AP flour  
Eggs  
Egg yolks  
Heavy whipping cream  
Kosher salt

### Amounts:

1 each (small)  
3 cups (one small)  
1 ½ cups (about 1 squash)  
1 teaspoon  
As needed  
As needed  
¼ bunch  
⅓ cup  
3 each  
3 each  
3 cups  
2 teaspoons

### Method:

1. Preheat the oven to 375°F with rack positioned in the center. Butter a 9-inch casserole.
2. Peel and dice the onion, butternut squash and green squash all to the same size.
3. Heat a medium sauté pan and add olive oil until light wisps of smoke come up. Add the butternut squash and sauté, allowing to lightly brown. Continue to stir and cook until almost tender. Season as you go.
4. Remove the squash from pan and lightly sauté onion in same pan until almost translucent. Add the zucchini and sauté just enough to pull out some color from the green skin. It should still be firm, almost raw.
5. Mix the squashes and onion together. Add a light dusting of flour to keep the pieces separate in the custard. Place into buttered baking dish.
6. Pour the custard over the mixture being sure to submerge all the squashes.
7. Bake in the oven uncovered for 1 hour, covering with a piece of foil when sufficiently browned or reducing the heat to 350°F. The final product should feel firm and soft like a pillow and should slightly puff up when it bakes. When stuck with a wooden toothpick the toothpick should come out dry.
8. Allow to cool for about 20 minutes before serving.



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### VERDOLAGAS WITH TOMATO, POBLANO, GARLIC

*Yield: 6 servings*

<b>Ingredients:</b>	<b>Amounts:</b>
Verdolagas (purslane)	2-3 bunches
Tomato, diced ¼ inch	4 each
Garlic cloves, smashed	8 each
Roasted poblano, skin removed	2 each
Olive oil	As needed
Kosher salt and pepper	As needed

#### **Method:**

1. Prepare the poblano chiles by roasting over a flame, blistering and blackening the skin. Place in a paper bag or cover with plastic to steam. Remove flesh, seeds and stems and dice.
2. Remove the seeds and gel from the tomatoes and dice the flesh.
3. Peel and smash garlic cloves (or softly cook in olive oil to make confit).
4. Trim the woody stems from the purslane and lightly rinse and dry.
5. Heat a sauté pan over moderate heat. Add the olive oil and the garlic cloves until fragrant. Add the verdolagas and turn with tongs allowing them to lightly wilt, about 2-3 minutes.
6. Towards the end of cooking toss in diced tomato and poblano and season with salt and pepper.
7. Serve immediately.