



# *Crispy Pork Shoulder with Succotash & Bacon Vinaigrette*

## INGREDIENTS

### *For the Pork*

1 ea. Boston Butt  
1 tsp Chili Flake  
1 ea. Yellow Onion  
(cut in 1/8)  
3 sprig Thyme  
2 clove Fresh Garlic  
(smashed)  
3 ea. Bay Leaves

### *For the Succotash*

2 ea. Corn cut from Cobs  
2 ea. Red Bell Peppers  
8 oz. Fresh Green Beans  
2 ea. Ripe Tomatoes  
1 ea. Shallot (minced)  
1 oz. Chopped Oregano  
and Thyme  
1 T Butter (unsalted)

### *For the Vinaigrette:*

Yield: 1 qt.

4 oz. Bacon (1/4" x 1/4")  
6 oz. Vegetable or  
Chicken Stock  
8 oz. Sherry Vinegar  
1 T Salt  
1 1/2 T Sugar  
12 oz. Olive Oil  
1 ea. Shallot (minced)

## DIRECTIONS

### *For the Pork*

Preheat oven to 300 degrees. Heat a large skillet to high, and add oil to cover the surface. Season the pork lightly with kosher salt and black pepper and sear until golden brown; remove and place in a roasting pan. Add onion to pan and roast until slightly caramelized; add garlic until slightly softened. Add 1 cup of water to the skillet and scrape fond with a wooden spoon; add contents to roasting pan. Fill the roasting pan with water until the pork is half covered. Seal the pan tightly with aluminum foil.

Place pan in oven and cook for 3-4 hrs until for tender. Remove from oven and let cool to room temperature. Once cooled, pull pork and season to taste with kosher salt. Place pulled pork in a pan and cover with parchment paper. Press with enough weight to form a uniform shape and place in refrigerator until cool. Once chilled, remove from pan and cut in appropriately sized portions. Reserve.

### *For the Succotash*

Fire roast peppers until skin is softened and place in a bowl; cover. Peel skin and remove seeds from inside. Slice thinly. Score tomatoes on bottom with an "x". Submerge tomatoes in boiling water for 10-20 seconds and plunge into a bath of ice water. Remove from water and peel skin. Chop tomatoes roughly.

Heat a saute pan to medium-high. Add enough oil to cover the surface of the pan. Add green beans, and cook 1-2 minutes or until tender; add shallots; cook for 1 minute more. Add tomatoes, bell peppers and herbs. Season with salt and pepper to taste. Finish with butter.

### *For the Vinaigrette*

Place bacon in a cold saute pan and add 1T cold water. Place on medium heat. Stir and cook until bacon is a deep brown color. Strain fat and reserve. Add all ingredients to a bowl and stir. Heat Pork portions and plate. Enjoy!!

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