

DRUNKEN PIG submitted by Mike Retzlaff

This comes from a friend of mine who is a professional chef. He has graciously submitted this simple but delicious recipe.

8# Boneless Pork butt
2 tbl Creole spice (Tony Chachere's, etc.)
¼ cup Dijon mustard
dry caraway seed
4 bottles dark beer (Irish Channel Stout or
New Basin Stout work very well)

Rub pork with spice and then coat with mustard and caraway seeds. Refrigerate overnight. Remove from fridge and warm to room temperature. Place in Dutch oven or other heavy pot and pour beer over pork. Cover pot, place in 350° oven, and bake for 3½ hours. Remove pork and shred with forks. Run braising liquid through a fat separator and thicken with a cornstarch or arrowroot slurry. Pour thickened sauce over pork. Serve with Kaiser rolls and mustard.

Chef Earl assures me that when he prepares this in larger quantities of boneless pork butts, there is little left. Don't forget to serve the same dark beer with your meal.