



LARK CREEK® RESTAURANT GROUP

**“Braised and Glazed” Pork shoulder on green onion farro with grape and almond salad**

1 qt ice water	
4 oz kosher salt	
2 oz sugar	2 cloves minced garlic
1 oz curing salt	½ minced onion
2 cloves garlic	1T olive oil
5 sprigs thyme	2 cups farro
2 bay leaves	1 qt chicken stock
1 pork shoulder – organic is best	1 cinnamon stick
	1 bay leaf
2t pimente d’espelette	
3t kosher salt	3T grated parmesan
3t ground black pepper	1 bunch chopped scallions
6t paprika	
6T honey	1 cup red seedless grapes - halved
6t chopped rosemary	1 cup green seedless grapes - halved
6t chopped garlic	½ cup extra virgin olive oil
6T sherry vinegar	1 bunch cilantro – washed, picked and chopped
18T Spanish sherry	
36 oz veal stock	

**Prepare brine:**

Mix salt, sugar, water, garlic, thyme, bay leaves and curing salts.

Cut pork shoulder into 11 oz chunks. One shoulder should yield about 6 or 7 portions. Place in brine for 24-48 hours.

In each Ziploc bag - place pork, 1/4t salt, 1/2t pepper, 1t paprika, ¼t pimente d’espelette, 1T honey, 1t chopped rosemary, 1t chopped garlic, 1T sherry vinegar, 3T Spanish sherry, 6 oz veal stock. Seal bags and remove as much air as possible. Place bag in another Ziploc bag and seal again. Place in pot with warm water, and let simmer for 4 hours, or until pork feels soft inside bag. Remove from water bath, and let cool overnight.

**Prepare farro:**

Sweat garlic and onions in 1T olive oil until soft. Add farro and warm through. Add chicken stock, salt, bay leaf, and cinnamon stick. Cook slowly until chicken stock is absorbed and farro is tender.

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*From Culinary Director Adrian Hoffman and Co-Founder Bradley Ogden,  
Lark Creek Restaurant Group*



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**To serve:**

Heat farro in chicken stock. When warm, add grated parmesan and chopped scallions. Heat pork bag in water bath until soft. Empty contents into saucepan, and reduce over full boil. Glaze in broiler until there is no remaining liquid.

Mix halved grapes, toasted almonds, chopped cilantro and olive oil.

Place a mound of farro in the center of each plate. Place the glazed pork on each mound, and sprinkle the grape salad generously around each.

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