



Pork Shoulder Stew Recipe:

1 large pork shoulder (butt), cut into small cubes
Salt and pepper, to taste
1 Tbsp. pork fat
1 cup sweet potato, peeled and chopped
1 cup granny smith apple, chopped
1 cup onion, diced
1 clove garlic, minced
1 cup carrots, peeled and chopped
1 cup celery, diced
1 cup mushrooms, sliced
4 cups beef stock
1 cup red wine
1 Tbsp. demi-glace



Preheat oven to 300°.

Season pork with salt and pepper.

Heat Dutch oven or braising dish on medium high and sear pork shoulder for 5 - 8 minutes until starting to brown, stirring 2 – 3 times.

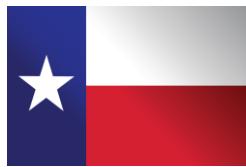
Add sweet potato, granny smith apples, and saute until nearly tender, 6 – 10 minutes, remove to plate to be put in stew towards the end of cooking.

Saute onion, garlic, carrots, celery and mushrooms until caramelized 5 – 8 minutes.

Add pork back to pan with onion mixture.

Add stock, wine, and demi glace and take to a boil, then simmer for 10 minutes.

Cover and cook in oven until pork is very tender ~3 hours, then return apples and sweet potato and return to oven until cooked through 15 – 20 minutes.



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Charred Tomato Soup with Crema and Parmesan Crusted Bacon Croutons

Soup:

6 Amelia's Farm tomatoes, chargrilled until blistered (remove skin if desired)
½ yellow onion, chargrilled
1 clove garlic, chargrilled
3 cups chicken stock
2 Tbsp. adobo sauce from chipotles in adobo
½ C Mill King Half and Half
2 Tbsp. Lucky Layla Farms Butter
1/2 cup Full Quiver Farms Chive Cheese



In a large pot add tomato, onion and garlic.

Cook on medium until they are tender.

Add the rest of the ingredients.

Puree until ingredients are combined and texture is smooth with an immersion blender or blender (do not cover blender tightly with lid if ingredients are warm).

To serve garnish with Mexican crema and parmesan crusted bacon croutons.

Parmesan Crusted Bacon Recipe:

6 Slices	Thick-cut Applewood smoked bacon
½ cup	Flour
1	Egg, whisked
¼ cup	Parmesan, shredded
¼ cup	Panko bread crumbs

Set up three bowls: one with flour, one with egg, and one with parmesan and panko.

Dip each bacon slice in flour, then in egg, then in the parmesan/panko mixture and lay on a foil and parchment-lined sheet tray.

Bake at 375° convection for 20 to 28 minutes, until golden and cooked through.

Cool and cut into ¼ inch pieces.



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Cucumber Yogurt Soup Recipe

1 large container plain Greek Yogurt
1 bunch Spinach, stems removed
1 clove, garlic
1 bunch parsley, stemmed
1 lime, juiced
1 jalapeno, seeded
1 tomatillo or green tomato
½ English/Texas cucumber
Salt and pepper, to taste



Garnish
Jumbo Lump Crab
½ ea Lemon, juiced
Salt & pepper
Fried Rice Noodles

Combine all ingredients in blender or a large bowl with immersion blender.

Puree until smooth.

Toss crab gently with lemon juice, salt and pepper.

Ladle into serving bowls and garnish with jumbo lump crab and rice noodles.