

Pork Shoulder a' la Matignon

6 - 8 Servings



Amount	Size	Description
3 – 4	Lbs.	Pork Shoulder
2	Medium	Sweet Onions
3	Large	Granny Smith Apple – Cored and Medium Dice
1	Medium	Celery Root – Medium Dice
21	Ounce	Dry Hard Cider
1 ¼	Ounce	Honey
4 – 5	Sprigs	Tarragon
1	Tbl	Cornstarch
		White Wine Vinegar to Taste
		<i>Sachet</i>
1	Large	Bay Leaf
1	Large	Cinnamon Stick
2	Large	Cloves

1. Bring the pork shoulder to room temperature. If needed, use kitchen twine to hold the shoulder in its natural shape
2. Season all surfaces of the shoulder using Old Norse World Cuisine Steak Seasoning.
3. Preheat the oven to 275 degrees.
4. Heat a roasting pan on a stove burner to medium-high heat.
5. Add a generous amount of canola oil to the pan.
6. Add the pork and sear all surfaces until well browned. This should be a few minutes per surface. Do not leave unattended and monitor constantly.
7. Transfer the pork to a rack to help drain the oil.
8. With the pork fat drippings in the pan, add the onions with a few pinches of salt to draw out the moisture and help caramelize.
9. Once the onions are caramelized, add the apples and celery root.
10. Add the sachet, tarragon sprigs and the dry hard cider. Keep a little cider to make a slurry at the end.
11. Add the honey and stir until dissolved and mixed well.
12. Place the pork shoulder on top of the vegetables.
13. Cover and place in the preheated oven for about 4 hours.



14. Start checking the pork after 2 hours. Using a temperature probe, if there is no resistance to the inside of the shoulder, the pork is done.
15. Once the pork shoulder is done, remove from the oven and remove the sachet and the tarragon sprigs.
16. Remove the pork shoulder and place on a grate placed over a baking sheet.
17. To make Matignon, bring the liquid to a simmer.
18. Combine the cornstarch and the remaining cider. Make sure that it is not too thick and that it remains slightly runny.
19. Add a little of the slurry and stir. Continue to add a little slurry at a time until the consistency of the Matignon is to your liking.
20. Add salt and white wine vinegar to adjust the taste as needed.
21. Simmer for a few minutes to complete the bridging of the flavor.

