

Mi Casa Su Casa Pork Osso Bucco
Slowly braised pork shank with corn tortillas, pineapple Pico de Gallo,
thinly sliced radish and Queso Fresco

Anasazi Beans

2 cups Dried Anasazi Beans

1 ea. Red Onion, peeled and diced small.

2 ea. Garlic gloves, minced.

2 tbsp Red Chile Powder

1 tbsp Salt

6 cup Vegetable stock

Place all ingredient in a sauce pot and bring to a boil. Lower the heat to a simmer and cover. Cook for one and a half hours until the beans are soft and easy to smash. Pour the beans onto a sheet tray and let cool.

Pineapple Pico de Gallo

1 cup Pineapple, diced small.

½ cup Red Onion, diced small.

2 ea. Serrano chilies; stemmed, seeded and minced.

¼ cup Cilantro leaves, chopped fine.

1 ea. Lime, juiced.

2 pinch Salt, to taste.

Mix ingredients, season to taste with the salt, keep refrigerated until ready to server.

Pork Osso Bucco

1 Ea. 16-18 ounce pork hind shank. Most neighborhood butchers can find this.

Have the butcher tie the bottom of the shank with butchers twine to hold the meat in place on the bone.

2 tbsp Kosher Salt

1 tbsp Fresh Cracked Black Pepper

¼ cup Lard or Vegetable Oil

1 cup. Onion chopped roughly.

- 1 cup Celery chopped roughly
- 1 cup Carrots chopped roughly
- ½ cup Garlic cloves chopped roughly
- 6 ea Dried Ancho chilies (stemmed and seeded and crushed)
- 1 ea Orange cut in quarters
- 2 cup Orange Juice
- 1 cup Lime Juice
- 4 cup Chicken Stock
- 2 tbsp Dried Epazote
- 2 tbsp Dried Mexican Oregano
- 2 ea. Bay leaves
- 3 ea. Cloves
- 2-4 ea. Fresh Rosemary Stems

Use a 6-8 inch deep heavy bottom roasting pot or a table top crock pot on high heat. Season the pork shank with the salt and pepper covering all the meat. Then add the lard or oil to the pan and cook until smoking hot. Add the pork shank to the hot oil and sear the meat on all sides until golden brown. Remove the pork shank and hold to the side. Add the onion, celery, carrots and garlic and roasted them in the hot pot until they are caramelized on all sides. Add the pork shank to the caramelized vegetables. Then add the rest of the ingredients. Cover and cook at 250° or medium to low heat in crock pot for 3.5 hours or until the meat is fork tender and falling from the bone. Remove the pork shank and strain the stock. Place the stock back into the pot and reduce by two-thirds. Then, add the cooked Anasazi Beans and the pork shank to reheat about 10 minutes. Spoon the beans in the center of a large serving bowl and place the pork shank in the center. Serve hot with the Pineapple Pico de Gallo, lightly sautéed fresh corn tortillas, thinly sliced radish and grated Queso Fresco.

Fresh Corn Tortillas

2-4 tbsp Lard or vegetable oil.

Pinch of kosher salt.

Heat the lard or oil in a small sauté pan or skillet over medium-high heat. Toast the tortillas on both sided until they are bubbling and light brown. Season with salt and place on a covered dish to keep warm.

SERVES TWO