

Canas Feast

WINERY

Red Wine Braised Wild Boar Sliders

SERVE WITH 2009 BARBERA

Ingredients:

3 lbs wild boar shoulder or neck meat

Marinade:

1 cup red wine

3 tbsp vinegar

2 shallots roughly chopped

2 crushed cloves of garlic

2 bay leaves

few sprigs fresh thyme

9 whole juniper berries

2 tsp salt

Sauce:

3/4 pt stock

1 onion, large dice

1 1/2 tbsp olive oil

CREAMY PIMENTON SLAW DRESSING

Ingredients:

1 cup mayo

3 tbsp red wine vinegar

1 tbsp sugar

1 tsp Kosher salt

1/2 tsp black pepper

2 tsp Pimenton

Whisk together all ingredients.

1 qt shredded Green Cabbage

2 each peeled carrots, grated

Combine cabbage & carrots with 1/4 cup dressing, or until evenly coated.

Season with salt and pepper.

Method: Bring all the marinade ingredients to boil, leave to cool. Break down the boar into 2" by 3" chunks. Once cool, pour marinade over meat & leave for 24 hours, turning the meat twice a day. Remove the meat from the marinade, saving the marinade and wipe meat dry.

Heat saute pan & coat pan with olive oil. Sear wild boar chunks until golden on at least two sides. Turn off pan, add onion, allow to sit for 2 minutes, stir deglaze with marinade, add remaining marinade bring to a boil. Place boar in an oven-proof braising pan or heavy casserole dish. Pour over pork, add enough warm stock to come halfway up the side of the pork. Cover the pan and cook in a low oven (300 deg F) for 2 hours. Check boar for doneness after 1 1/2 hours. Continue cooking until fork tender (when a fork is inserted into the boar it easily shreds apart). Allow to cool to room temperature, then pour off cooking liquid and strain into a tall container and skim off excess fat. Shred boar adding back cooking liquid until adequately moistened. Reheat and adjust seasoning adding additional cooking liquid as needed.