

# *Caron's Feast*

WINERY

## *Roasted Pork Meatball Po'Boy with Smoked Shallot Remoulade and Shaved Savoy Cabbage*

**SERVE WITH 2008 CABERNET FRANC**

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### PORK MEATBALL PO'BOY

Serves 4

*1 ½ lbs good quality ground pork*

*2 teaspoons Aleppo pepper*

*2 teaspoons dried thyme*

*3 cloves minced garlic sautéed in 2 tsps Olive oil*

*Salt and freshly ground black pepper*

*4 crispy 6 inch French rolls split*

*¼ head Savoy cabbage thinly shaved*

1. Preheat oven to 375 degrees and lightly oil a baking sheet.
2. Place the ground pork in a medium sized bowl with the Aleppo pepper, dried thyme and sautéed garlic. Season with salt and pepper to taste, check for seasoning by cooking a very small patty in a skillet and tasting, if you want to adjust the spices now would be the time to do it.
3. Divide the ground pork into equal sized balls and place on the prepared baking sheet. Flatten each meatball slightly with the palm of your hand.
4. Place the meatballs in the oven and cook for 10-12 minutes or until an Insta-Read thermometer registers 160 degrees when inserted in the center of the meatball. Remove from oven.
5. Spread the Remoulade (recipe to the right) on both sides of each French roll and place three meatballs on each. Lay ¼ of the fresh cabbage on top of the meatballs and close the roll. Place Po'Boys on a platter and serve.

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### SMOKED SHALLOT REMOULADE

*2 shallots, peeled and sliced*  
*½ cup shaved wood chips (I like apple but use what you like),  
soaked in water for 15 minutes then squeezed dry*  
*1 tablespoon capers, minced*  
*1 small kosher dill pickle, minced*  
*2 teaspoons minced chives*  
*1 tablespoon chopped flat leaf parsley*  
*1 clove garlic, minced*  
*Salt and freshly ground white pepper*  
*1 cup homemade or good quality mayonnaise*  
*1 tablespoon lemon juice*

1. If you do not have a top-of-stove smoker, it's very easy to rig one up. Make sure you have a pan you aren't attached to (a wok or baking pan with at least 2-inch sides works perfectly). Place the pan over a burner and add the wood chips at one end of the pan, place a small piece of tin foil over the chips, cover a small rack that will fit inside the pan with tin foil and place the shallots on the rack. Turn the burner on high until the chips start giving off some good smoke, place the rack of shallots in the pan and cover tightly with tin foil. Immediately reduce the heat to the lowest setting for 3 minutes then turn the burner off. Keep the pan covered for 10 more minutes then remove the shallots from the pan. Place the remaining ingredients in a small bowl, add the smoked shallots, then whisk together to make a smooth sauce.