

Wine Country Feasts

Fall-spiced braised boar with wild mushroom & fennel ragout
and whipped sweet potato

Yields: 6 portions

BOAR

<u>Amount</u>	<u>Ingredients</u>
4 lbs	boar shoulder/pork butt
2 ea	cinnamon sticks
2 ea	celery stick, roughly chopped
2 ea	yellow onion, roughly chopped
3 ea	bay leaves
2 ea	large carrots, roughly chopped
1 tsp	fennel seed
2 Tbl	smoked paprika
2 ea	whole cloves
1/2 tsp	nutmeg
to taste	salt & pepper
3 Tbl	extra virgin olive oil
3 qt	chicken or pork stock
1 c	pinot noir

Preparation

1. Season boar with salt and pepper, sear both sides in olive oil.
2. Remove meat and place in a braising pan. Add vegetables to searing pan and brown. When vegetables are brown add spices and toast for 1 minute.
3. Add vegetables and spices to braising pan, then deglaze searing pan with wine and reduce for 2 minutes. Then add stock to wine reduction and bring to a boil.

4. Add liquid to braising pan, cover pan tightly with foil and place in 300 degree oven for 4 hours.
5. For sauce, strain braising liquid into a sauce pot and reduce by 2/3.

RAGOUT

<u>Amount</u>	<u>Ingredients</u>
1 lb	wild mushrooms, cleaned
2 ea	shallots, sliced
2 clv	garlic, sliced
1 ea	large fennel bulb, sliced
2 Tbl	extra virgin olive oil
3 Tbl	Italian parsley, roughly chopped

Preparation

1. Sear wild mushrooms on high heat in olive oil. Lower the heat when mushrooms are done and add shallots, garlic and fennel, sauté until soft.
2. Add salt and pepper to taste and toss in parsley.

SWEET POTATO

<u>Amount</u>	<u>Ingredients</u>
2 ea	sweet potato/garnet yam, peeled
1/2 c	butter, unsalted
2 Tbl	light brown sugar
to taste	salt and pepper

Preparation

1. Dice sweet potato into equal sized pieces, boil until tender.
2. Drain potatoes and place into a mixing bowl with butter, sugar, salt and pepper whip until fluffy.