

White Wine Braised Pork Shoulder with Fennel and Onions

2 tablespoons olive oil	1 bay leaf
2 pounds pork shoulder, cut into 3 or 4 inch pieces	1 tablespoon tomato paste
½ medium onion, sliced	1 tablespoon honey
½ head fennel, sliced	1 cup dry white wine
1 garlic clove, sliced	Chicken stock, as needed
2 to 3 springs thyme	Salt and pepper

- Preheat oven to 300 degrees.
- Bring a large, heavy Dutch oven to medium-high heat and add the oil. Season pork with salt and pepper.
- Cook, turning, until nicely browned. Remove from pan.
- Add the onions and fennel; cook until lightly browned. Add the garlic and herbs; cook 1 minute more. Add tomato paste and honey; cook 1 to 2 minutes.
- Add the wine and reduce by half.
- Add enough stock to come halfway up the side of the pork. Bring to a gentle simmer and transfer to oven. Cook, covered, until tender, about 2 to 3 hours.
- Remove from oven; let stand 15 minutes. Skim fat; serve.

Beer Poached Shrimp with Cajun Spices and Mustard-Lime Aioli

1 quart water
1 cup lager beer or amber ale
3 to 4 sprigs fresh parsley stems
2 to 3 springs fresh thyme
1 tablespoon cajun spice mix
1 clove garlic
1 teaspoon salt
1 teaspoon whole black peppercorns
½ pound 21-25 shrimp, peeled and deveined

Shredded Lettuce
Diced Tomatoes
Pita Bread

- Add first eight ingredients to a small saucepan; bring to a boil, reduce heat and simmer five minutes.
- Reduce heat to a bare simmer. Add shrimp; poach until just cooked through, about 2 to 3 minutes.
- Remove shrimp; serve in pitas topped with lettuce, tomato and aioli.

Mustard Lime Aioli

½ cup mayonnaise
1 tablespoon whole grain mustard
Zest and juice of 1 lime
2 teaspoons Dijon mustard
2 garlic cloves, finely chopped
1 tablespoon minced chives
Salt and freshly ground black pepper

- Stir together the mayonnaise, mustard, lime juice, zest and garlic.
- Season with chives, salt and pepper.

Steamed Fish with Spicy Ginger-Lime Vinaigrette

3 tablespoons soy sauce
1 tablespoon sesame oil
2 tablespoons mirin
8 ounces fresh fish

1 tablespoon fish sauce
Juice of ½ a lime, or to taste
1 teaspoon brown sugar
1 teaspoon hoisin sauce
1 teaspoon rice wine vinegar
½ tablespoons water
½ teaspoon minced peeled fresh ginger
1 small garlic clove, minced
2 scallions, sliced
½ teaspoon Sambal or other chile paste, or to taste
Salt and pepper

2 cups water or broth
2 cup cooked white rice

- Stir together the soy sauce, sesame oil and mirin. Pour marinade over fish and turn to coat; let stand 5 to 10 minutes.
- In a small bowl, stir together the fish sauce, lime juice, brown sugar, water, ginger, garlic, hoisin, vinegar, scallion and chile paste. Season with salt and pepper. Set aside.
- Place reserved poaching liquid in the bottom of a wok. Place wok over high heat and bring to a boil; reduce heat so liquid is just simmering.
- Remove fish from marinade; arrange in a single layer in a bamboo steamer. Place in wok and cook, covered, until fish is just cooked through, about 4 to 5 minutes.
- Serve fish over steamed white rice; top with dressing.