



BOURBON-BRAISED PORK WITH PEACHES

For the dry-brine:

- 2-3 lbs. of boneless pork butt or pork shoulder, cut into 2-3 chunks
- ¼ cup of brown sugar
- ¼ cup of salt

For the braise:

- 2 Vidalia onions, peeled/quartered
- 6 cloves of garlic, peeled/smashed
- 1 cup of whole dried peaches
- 1 tablespoon whole coriander seeds, crushed with the flat side of a knife
- 1 tablespoon black peppercorns
- ¼ cup of brown sugar
- ½ cup of bourbon
- ¼ cup of honey
- ¼ cup of pure maple syrup
- 1 cup of apple cider
- ¼ cup of apple cider vinegar
- 1 cup of water or beef broth
- 6-8 sprigs of thyme (still on the stem)
- 1 tablespoon of olive oil

Instructions:

1. Cut the boneless pork shoulder or pork butt into 2-3 large hunks. Toss with ¼ cup of brown sugar and ¼ cup of salt. Set the bowl aside in the fridge for 20 minutes – 1 hr. The salt/sugar will draw out some of the liquid in the pork and infuse the surface with flavor. Then, drain off the liquid and use a paper towel to dab the pork hunks dry.
2. Add the olive oil to your Dutch oven. Heat for 1-2 minutes until sizzling hot (medium-high heat). Sear the pork, turning it every 2-3 minutes so that all sides turn a golden-brown. Use tongs and take the pork out of the pan once all pieces are evenly browned. (Be careful not to overcrowd the pan, as it can slow down the browning and toughen the meat).
3. Sauté the onion quarters and garlic in the pan, mixing with the browned bits. Cook until you see some browning on the onions. Then, deglaze the pan by pouring in the liquids – honey, bourbon, apple cider, apple cider vinegar, and



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maple syrup. Simmer on medium-high for 4 minutes until reduced by half. Add in the dried peaches, stirring.

4. Braise the mixture, covered, over medium heat for 60-90 minutes — until the pork is soft enough to cut with a spoon. (The amount of time this takes will depend, in part, on how thick you've sliced your hunks of meat).
5. Once cooked through, take the pork pieces out of the liquid with tongs. Allow to cool on a cutting board.
6. Meanwhile, strain the braising liquid into a saucepan. Cook the strained liquid down at a slow boil—removing the excess grease from the top. Let the liquid reduce/thicken by $\frac{1}{2}$ — you can brush the pork pieces with this or use it as a gravy.
7. Serve the pork pieces hot atop of cheesy polenta—drizzled with the bourbon braising liquid and some of the cooked onions / braised peaches. Sprinkle with fresh rosemary and a pinch of sea salt before serving.



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