Eat Green, Sensuous Farms Salad

Recipe by Doug Nicosia, Sensuous Farms

12-15 lbs mixed salad greens
Shallots
Local Olive Oil (750 mL)
Sensuous Farms 2005 Garlic Rosemary Pinot Wine Vinegar
Sensuous Famrs Pinot Grigio Mustard Veloute

Toss Greens together with sliced shallots, Vinegar, Mustard Veloute and Olive oil. Then Serve.

Sensuous Farms Lamb Bruschetta

recipe © 2001 Douglas Nicosia

2.5 lbs boneless leg or shoulder of lamb cut into 1/2" cubes
1/2 lb pancetta or bacon, cut into 1/4" dice
5 local red onions (or 1 medium yellow onion), diced
1 sprig thyme, leaves minced
12 tbl unsalted butter or fresh pork lard
4 cups belgian style beer (or dry white wine)
4 cups lamb stock (or chicken stock)
4 garlic cloves, minced
1 sprig rosemary, leaves minced
salt and pepper

Salt and pepper the dry lamb cubes, place into airtight container for up to 24 hours.1 hour before cooking, drain lamb cubes, plate and let rest at room temperature. In a dutch oven or other heavy pot, melt 6 tablespoons of butter or lard over medium-high heat. Add the pancettta or bacon and saute' for a few minutes. Add the onions, garlic, thyme and rosemary and cook until onion is translucent. Remove from heat, transfer to a bowl. Heat the lamb or chicken stock in a sauce pan. Place a colander over a bowl. Melt remaining butter or lard in the pot you just emptied over medium-high heat. Add the lamb in small batches, brown. Remove to the colander with a slotted spoon. Repeat with the rest of the lamb. When done add lamb and onion mixture to the pot stir and cook for 5 minutes. Add beer or wine and use a wooden spatula to loosen any browned bits stuck to the pan. Reduce to a simmer - cook until the alcohol is reduced by 2/3rds. Add the stock to the pan - quickly bring to a simmer. Reduce heat to low and cook

Sensuous Farms Carnitas

recipe © 1996 Douglas Nicosia

2.5 lbs pork butt (this cut, whole is generally 3 to 5 lbs) cut into 2" pieces, include all fat (you can use leaner cuts of pork as long as you use at least 25% bacon)
2 medium white onions, diced
1 pk *Sensuous Farms Carnitas RUB* (per 2.5 lbs meat)
or
3 tablespoons chile flakes
1 3" stick canela (Mexican cinnamon), broken up
2 teaspoons kosher salt
3 teaspoons cumin seed
1 tablespoon Mexican oregano
5 cloves of garlic, minced

Using our RUB
Place pork, onion into a large heavy pot. Add water to cover by 1" - bring to a slow simmer. Turn heat to medium low, cover pot. Leave covered for 30 minutes. Remove top and turn heat to medium-high. When water begins to boil stir the pot well. Let boil undisturbed for 5 minutes. With large spoon, skim majority of foam that rises to the top - discard. Add *Sensuous Farms Carnitas RUB*. Stir pot to incorporate. Reduce heat to a consistent simmer. Pot will then simmer, uncovered for 3 - 5 hours depending on altitude and type of pork. Stir every hour or so. When almost all liquid is gone turn off heat.

Sensuous Farms Carnitas

recipe © 1996 Douglas Nicosia

If not using our RUB:
Place pork, onion and garlic into a large heavy pot. Add water to cover by 1" - bring to a slow simmer. Turn heat to
medium low, cover pot. Leave covered for 30 minutes.
In a cast iron pan, toast the cumin, canela and oregano until fragrant. Let cool. Place in a clean coffee grinder or spice mill and grind to powder.
Back to the pork: remove top and turn heat to medium-high. When water begins to boil stir the pot well. Let boil
undisturbed for 5 minutes. With large spoon, skim majority of foam that rises to the top - discard.
Add fresh ground mix, chile, salt and garlic into a large heavy pot. Add water to cover by 1", stir well - bring to a slow simmer. Stir pot to incorporate. Reduce heat to a consistent simmer. Pot will then simmer, uncovered for 3 - 5 hours depending on altitude and type of pork. Stir every hour or so. When almost all liquid is gone turn off heat.

At this point you can leave out over night to come to room temperature. Giving it a 24 hour rest allows the flavors to fully develop. It is better the next day but you can fry some up immediately to great result. Carnitas must be at room temp before refrigerating or portioning out to freeze.
To serve:
Put room temperature carnitas meat into large nonstick saute pan. (you need some room in the pan to get a gorgeous crisp going) Heat to medium high. When meat begins to crisp, flip and stir. Keep flipping and stirring until meat is 75% crisped.