

Garlic-Rubbed Pork Shoulder with Spring Vegetables

Serves 6

Ingredients

8 large garlic cloves, smashed and peeled
Kosher salt
2 tablespoons ground coriander
1 1/2 tablespoons chopped thyme
1 1/2 tablespoons chopped oregano
Freshly ground black pepper
1/2 cup plus 3 tablespoons extra-virgin olive oil
One 7 1/2-pound butterflied boneless pork shoulder
2 pounds fava beans, shelled (2 cups) or 2 cups frozen shelled edamame
24 whole baby carrots or 4 medium carrots, sliced 1/4 inch thick
4 pounds fresh English peas, shelled, or two 10-ounce packages frozen peas
2 tablespoons unsalted butter
3 tablespoons mixed chopped herbs, such as parsley, chives and tarragon
1 tablespoon aged balsamic vinegar

Preheat the oven to 400 degrees. With the side of a large knife, mash the garlic cloves with 1 tablespoon of kosher salt to make a coarse paste. Transfer the paste to a small bowl. Stir in the coriander, thyme, oregano, 1 tablespoon of salt, 2 tablespoons of coarsely ground black pepper and 1/2 cup of the olive oil until incorporated.

On a work surface, rub the garlic-herb oil all over the butterflied pork. With the fatty side up, fold the pork under itself into thirds and transfer to a roasting pan. Roast the pork for 40 minutes. Reduce the oven temperature to 300 degrees; and roast the pork for about 2 hours and 20 minutes longer, until an instant-read thermometer inserted in the center registers 160 degrees.

Meanwhile, bring a large saucepan of salted water to a boil. Add the fava beans and boil until the skins loosen, about 2 minutes. Using a slotted spoon, transfer the favas to a work surface; peel off and discard the tough skins and transfer the favas to a bowl. Alternatively, boil the frozen edamame for 2 minutes and transfer to a bowl. Add the carrots to the saucepan and boil until tender, about 4 minutes. Using a slotted spoon, transfer the carrots to the bowl. Add the peas and cook until tender, about 2 minutes; if using frozen, boil just until hot, 30 seconds. Drain the peas and transfer to the bowl.

In the same saucepan, melt the butter in 1 tablespoon of the olive oil. Stir in the vegetables and season with salt and pepper. Cook over moderate heat until just heated through. Stir in the 3 tablespoons of chopped herbs.

Transfer the pork to a carving board and let rest for at least 10 minutes. Strain the pan juices into a small saucepan and skim off the fat. Add the remaining 2 tablespoons of olive oil and balsamic vinegar and season with salt and pepper. Bring to a simmer, cover and keep hot.

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Thickly slice the pork across the grain and transfer to plates. Serve with the vegetables, passing the sauce at the table.

MAKE AHEAD

The blanched vegetables can be stored in an airtight container and refrigerated overnight. The sliced pork can be refrigerated in the pan sauce for up to 2 days. Reheat gently before serving.

Credit: foodandwine.com