

Pulled Pork Hero with Chorizo and Green Romesco

Things are about to get messy. With this sandwich, that is. The words “pulled pork” call to mind vinegary southern ‘cue piled on soft, white hamburger buns and topped with tangy slaw. But this isn’t that. Instead, we take you to Spain with our green version of their classic romesco sauce. Instead of roasted red peppers and almonds, we give jalapenos and pistachios a shot. The pork needs little more than smoked paprika and time to render into smoky, red strands of tender meat. Slide a little of our cured chorizo and some fresh mozzarella on the bottom, and you’ve got one happy hero in your hands.

Ingredients

pulled pork

- 1/2 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 2 teaspoons smoked paprika
- 2 teaspoons garlic powder
- 2 tablespoons extra virgin olive oil
- 2-pound piece boneless pork shoulder, trimmed
- 1/2 cup pale lager beer
- 1/2 cup low-sodium chicken broth

romesco sauce

- 1/4 cup plus 2 tablespoons extra virgin olive oil
- 1 cup chopped yellow onions (1/2-inch pieces)
- 1/2 cup shelled pistachios
- 1/3 cup stale bread cubes (1/2-inch pieces)
- 4 cloves garlic, peeled and smashed
- 1 jalapeno, stemmed seeds removed and roughly chopped
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 1 tablespoon sherry vinegar
- 1/2 cup roughly chopped cilantro with stems
- 1/4 cup water

assembly

1 baguette, about 21-inches long by 2½-inches wide)
4 ounces dried chorizo, thinly sliced
6 ounces fresh mozzarella, thinly sliced 1/3-inch thick
1/4 cup thinly sliced red onion
1 cup loosely packed cilantro leaves

special equipment

3-quart Dutch oven or deep casserole dish with cover
food processor

Directions***for the pork***

Preheat oven to 325 degrees.

In a small bowl, combine the spices and olive oil to form a paste. Rub the spice paste all over the pork shoulder and place it in the Dutch oven. Pour the beer and broth around pork, cover and roast until the pork is fork tender, about 3 hours. Remove from the oven and let cool slightly. Lift the shoulder into a large bowl, and using two forks, shred the pork.

for the romesco

In a medium saucepan over medium-high heat, add 1/4 cup extra virgin olive oil, the onions, pistachios, bread cubes, garlic, jalapeno, salt and pepper. Cook, stirring frequently, until the onions and garlic are golden, about 10 minutes. Remove the mixture from pan and let cool.

Put the onion mixture, sherry vinegar, cilantro and water in the bowl of a food processor. Process to a chunky puree, and while the motor is running, drizzle in 2 tablespoons extra virgin olive oil until combined. Taste and season with additional salt and pepper if desired. Transfer to a bowl, cover and refrigerate. Bring to room temperature before assembling sandwich.

assemble the sandwich

Slice the baguette horizontally to make one long sandwich. Spread romesco evenly on cut edges of the top and bottom of bread. Layer sliced chorizo on the bottom half, top with pulled pork, slices of mozzarella, onion, and cilantro. (Depending on the size of

your bread, you may have filling left over, which we assure you is not a bad thing). Fold the top of the baguette over to close the sandwich and cut it into 4 servings.

total time: 3½ hours

active prep: 20 minutes

serves: 4

difficulty: intermediate