

Cocoa and Spice Slow-Roasted Pork with Onions

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		spice rub
1/2	tablespoon	whole white peppercorns
1/2	tablespoon	whole coriander seeds
2	tablespoons	ground cinnamon
3/4	teaspoon	ground cinnamon
2	tablespoons	coarse sea salt (grey)
1	tablespoon	unsweetened cocoa
2 1/4	teaspoons	unsweetened cocoa
1	teaspoon	ground nutmeg
1/2	teaspoon	ground clove
		pork and onions
6	tablespoons	extra virgin olive oil
4	pounds	onions - thinly sliced
1 1/2	tablespoons	fresh sage - chopped
1 1/2	cups	water
5	pounds	pork shoulder butt with bone

Stir peppercorns and coriander in small skillet over medium heat until spices are darker in color, about 5 minutes. Grind. Place in small bowl; mix in remaining ingredients.

Heat oil in large pot over medium heat. Add onions and sage; sprinkle with salt and pepper. Saute 10 minutes. Add 1.5 cups water; cover and cook until onions are soft, about 15 minutes. Uncover, continue to cook until onions begin to brown and water has evaporated, about 30 minutes.

Preheat oven to 300. Sprinkle spice rub on large sheet of foil. Roll pork in rub, pressing to coat. Set pork on rack in large roasting pan. Top pork with 1/3 of onions. Scatter the rest around pork in pan.

Roast pork and onions until onions are deep brown, stirring occasionally, about 3 hours. Transfer onions to bowl and continue to roast pork until very tender, about 2.5 hours more. Transfer pork to platter. Re-heat onions and season onions with salt and pepper, spoon around pork.