

Root Beer Pulled Pork in Shallot Root Beer Jus with Jalapeno Creme Fraiche

Servings : 16

Amount	Measure	Ingredient - Preparation Method
		Shallot root beer jus
1	tablespoon	canola oil
2	tablespoons	unsalted butter
10		shallot - thinly sliced
		kosher salt
4		12oz bottles of root beer
		jalapeno creme fraiche
3		containers creme fraiche (7.5 oz each)
3		jalapeno - seeded and minced
		kosher salt and freshly ground white pepper
		tangy red onions
4	tablespoons	canola oil
3	tablespoons	unsalted butter
4	large	red onion - peeled and julienned
1		bottle Pinoot Noir red wine vinegar (200ml)
1	cup	red wine vinegar
		kosherr salt and freshly ground black pepper
1/2	cup	sugar
		pork
6	large	yellow onion - peeled and roughly chopped
3	heads	garlic - peeled, slightly crushed and kept whole
6	large	oranges - juiced then quartered
8		jalapenos - halved
6		serrano pepper - halved
1		750ml bottle Pinot Noir
4		12oz bottles root beer
1	pinch	kosher salt
15	pounds	pork butt - cut into large chunks
		chives (garnish) - chopped

Preheat oven to 350.

In a large bowl, combine all ingredients except pork. Taste the marinade and season with more salt and pepper, if needed. If you want it spicy, add more peppers.

Season pork lightly with salt and pepper. Divide pork into 2 large roasting pans and pour the marinade over top. Toss to coat with the marinade. Cover each pan with foil and put in preheated oven. Alternatively, the pork can be marinated in the refrigerator for a few hours. Bring to room temp before baking.

Bake the pork until tender and meat is falling apart, approximately 3 or more hours.

While the pork is cooking, prepare the Shallot Root Beer Jus, Tangy Red Onions and Jalapeno Creme Fraiche.

Remove pork from oven and shred the meat with forks, but leave it a bit chunky. Toss pork in cooked marinade. Season to taste and keep warm.

Arrange pork on each plate, top with onions and garnish with jalapeno creme fraiche. Pour shallot root beer jus around outside edge of pork and garnish with chives.

Shallot Root Beer Jus: Heat a large stock pot over med-high heat and add the oil and butter. Heat until melted and hot but do not burn the butter. Add the shallot, stirring occasionally. Caramelize the shallots slightly, season with salt, and reduce the heat to med-low. Allow them to soften about 5 minutes and then add the root beer. Bring the root beer to a simmer and reduce for approximately 2 hours. Season to taste.

Onions: Heat large saute pan over medium heat, add the oil and butter. Heat until melted and hot but do not burn butter. Add onions, stirring so they do not brown. Cook, stirring occasionally, until they become translucent, about 5 minutes. Add the vinegars and turn heat down to med-low, then season with salt and pepper.

Cook for 20 minutes. Drain water and transfer to a bowl and cover. Let set overnight. Chop finely.

Fraiche: Combine all ingredients and put in squeeze bottle.