


Slow Food Pigs Out

Slow Food New Orleans presented "Pig Out at the Savvy Gourmet," a tasting of Guinea Hogs led by Dr. **Arie McFarlen** on March 5. The event promoted the endangered pig breed with the interesting concept, "Eat It to Save It." The recipes shared that evening by Savvy **Chef Corbin Evans** were certainly a convincing argument for the continued breeding of the Guinea Hog. Also on hand at the event were **Chef Frank Brigtsen** of **Brigtsen's Restaurant**, **Dana Logsdon** of **La Spiga Bakery**, *Louisiana Cookin'* columnist and culinary activist **Poppy Tooker**, and Palace Café's Executive **Chef Darin Nesbit**, whose recipe is shared here, so get started in the conservation effort! For more information on Guinea Hogs and other endangered livestock breeds, visit the American Livestock Breeds Conservancy's Web site at ALBC-USA.org. 



Photos courtesy of ALBC-USA.org.

Local chefs promoted the endangered Guinea Hog with the interesting concept, "Eat It to Save It."

Pork Debris on Sweet Cheddar Biscuits

*Chef Darin Nesbit
Palace Café
New Orleans, LA*

MAKES 12 SERVINGS.

- 5 to 7 pounds pork butt
- Kosher salt and cracked black pepper, to taste or Creole seasoning, to taste
- 8 cups chicken stock
- 1 cup roasted garlic
- 1/2 cup sugar
- 3 cups all-purpose flour
- 1 cup cake flour
- 2 tablespoons baking powder
- 1/4 teaspoon salt
- 1 stick (8 tablespoons) cold butter, cubed
- 1 1/2 cups freshly grated mild cheddar cheese
- 1 1/2 cups buttermilk
- Blueberry Coffee Barbecue Sauce (recipe follows)
- Creole Cole Slaw (recipe follows)

Season pork butt on all sides with salt and pepper or Creole seasoning to taste. Place in a large casserole dish and bake, uncovered, in a 350°F oven for 45 to 55 minutes. Pour in chicken stock (casserole dish should be filled about half-way), cover with foil and bake for 1 hour. Uncover, add roasted garlic and bake for an additional 30 minutes. Remove from oven and allow to cool, then pull "debris" from the bone with a fork.

Leave oven on 350°F. Combine sugar, both flours, baking powder and salt in a medium-size mixing bowl. Cut cold butter into dry ingredients using two knives or a pastry cutter. Dough should be in pieces the size of small peas. Mix in grated cheese. Add buttermilk and squeeze dough together by hand. Dough will be slightly wet and sticky. Be careful not to overmix.

Sprinkle a dry, smooth surface with flour. Place dough on floured surface and lightly sprinkle the top of the dough with flour. Knead slightly, then pat down or roll out to a 1-inch thickness. Cut out 3-inch wide biscuits. Place biscuits on a sheet pan lined with parchment paper or sprayed with baking spray. Squeeze together remaining dough and repeat process until all dough is used. Bake biscuits for 30 minutes, or until golden.

To assemble sandwiches, toss pork debris in barbecue sauce. Cut biscuits in half and spoon on pork debris. Top with Creole cole slaw, close and serve.



Blueberry Coffee Barbecue Sauce:

- 3 bananas
- 1/2 yellow onion, chopped
- 3 pints fresh blueberries
- 4 tablespoons tomato purée
- 1/2 cup Steen's Cane Vinegar
- 1 cup fruit blossom honey
- 1 cup brewed coffee with chicory
- 1 tablespoon chili powder
- 1/2 teaspoon cayenne pepper
- Salt and pepper, to taste

Heat oven to 350°F. Place whole bananas, in peels, on a baking sheet. Roast until the peels turn black, 15 to 20 minutes. Allow to cool. Remove and discard peels.

In a pot, cook onion and blueberries over medium heat until onions are translucent. Add tomato purée and cook 5 minutes. Add cane vinegar, honey, coffee and roasted bananas. Bring to a simmer and stir in seasonings. When thickened enough to coat a spoon, about 10 to 15 minutes, remove from heat and purée. Makes 1 quart.

Creole Cole Slaw:

- 2 tablespoons mayonnaise
- 1/2 teaspoon lemon zest
- 1 teaspoon sugar
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 teaspoon mustard seeds
- 4 teaspoons cane vinegar
- 4 cups shredded Napa cabbage
- 2 carrots, julienned
- 1/2 cup Italian parsley, julienned
- 1 cup green onions, chopped
- 1 small red onion, julienned

Whisk together first 7 ingredients. Combine remaining ingredients in a mixing bowl and toss with dressing until thoroughly coated. Makes 4 servings as a side.