



## **Potato Gnocchi with spicy beer braised pork shoulder, cilantro and smoked mozzarella**

Yield 4 servings: 2 Cups gnocchi dumplings. Approximately 5.5 oz. gnocchi

### **Pork Ragu**

- 1.5 lb. Pork Shoulder or Pork Butt, Cubed in 2" pieces
- 1 bottle Beer, Heineken or similar
- 1 ea. Yellow bell pepper, stem and seeds removed
- 1 ea. Green jalapeno, stem removed
- 1 Cup Cilantro, leaves and stems
- ½ Cup Parsley, leaves and stems
- 1 TBSP Garlic, chopped
- ½ Cup White onion, diced
- 2 tsp Salt, Kosher
- 1 tsp Smoked paprika
  
- 2 Cups Chicken broth

Combine the beer, peppers, herbs, garlic, onion and seasoning in the blender and puree. Marinate the cubed pork overnight. The next day, remove the pork from the marinade, do not discard the marinade. Dry off the meat with paper towels and in a Dutch oven, sear the meat on all sides until golden brown. Add the reserved marinade to the Dutch oven along with the chicken broth. Cover and braise in a 300 degree oven for 3 hours.

### **Finishing Ingredients**

- 2 TBSP Butter
- Pinch Salt and pepper
- 4 Sprigs Cilantro, fresh
- 1 ½ Cup Smoked mozzarella, grated



**To serve:**

Heat the ragu in a brazier pan. Put in 2 TBSP butter and adjust seasonings with salt and pepper. Simmer gnocchi in water, drain and add to the ragu. Divide the gnocchi with braised pork in 4 entrée bowls. Garnish with fresh cilantro and grated smoked mozzarella cheese.

**Buon appetito!**

