



Porchetta Sandwich with Utica Greens

Yield: 8 Servings

Porchetta

Ingredient	Amount
Pork shoulder, 6 lb avg, bones with skin intact, butterflied	1 Ea
Olive oil	2 oz
Salt, kosher	2 TBSP
Black pepper, cafe	2 TBSP
Garlic, whole clove, minced	6 Ea
Fresh rosemary, chopped	2 TBSP
Fresh dill weed, chopped	1/4 C
Red wine	2 oz
Kitchen bouquet	3 TBSP

Utica Greens

Escarole heads, large	2 Ea
Prosciutto, thin slices, chopped	8 Ea
Garlic, whole clove, chopped	4 Ea
Olive oil	2 oz
Hot cherry peppers, seeded and julienned	4 Ea
Breadcrumbs	1 C
Pecorino romano cheese, grated	1/2 C
Chicken broth	2 C
Salt	To taste
Black pepper, cafe	To taste
Bread crumbs	1 C

Sandwich

Italian Philly roll, 8"	8 Ea
Sharp provolone cheese slices	32 Ea

Porchetta

1. Oil the shoulder roast inside and out and rub the salt and pepper into the flesh. Rub the garlic, rosemary, and dill weed into the flesh. Put shoulder into a leak-proof container and pour the wine in and around the shoulder. Cover tightly and refrigerate for 24 to 48 hours.
2. Remove the meat from refrigeration and tie it at 1 inch intervals to form an even roll. Bring the meat to room temperature for approximately 45 minutes. Preheat the oven to 325 degrees.
3. Paint the roast with the kitchen bouquet sauce and bake the roast until it has internal temperature of 135 degrees. Remove from oven, tent with foil and let stand 15 minutes before slicing. Serve hot

Utica Greens

1. Clean and rinse escarole twice; chop in large pieces. Boil down for approximately 6 minutes so it is tender and wilted.
2. Place olive oil in a sauté pan and heat over med-high heat. Add chopped garlic and prosciutto and render for approximately 2-3 minutes. Do not burn the garlic.
3. Add the seeded peppers and onions and cook another minute. Now add the escarole and chicken broth and mix to incorporate. Gradually add the bread crumbs and grated cheese, tossing gently until blended.
4. Taste and adjust final salt and pepper seasoning. Serve hot.

To Serve

1. Slice and split roll open, toast. Place cheese on roll, top with sliced porchetta and top with Utica greens. Serve immediately