

# THE FIREHOUSE

RESTAURANT

## **Pork Carnitas Benedict**

Deneb Williams, Executive Chef

Serves 4 guests

**NOTE:** Pork carnitas must brine for 24 hours and braise for at least 3 hours. An alternate option is to purchase carnitas from a local carniceria market. Sauce Colorado should be made 24 hours in advance.

### **INGREDIENTS**

4 ea. English muffins  
8 ea. whole eggs  
1 lb. Pork Carnitas, shredded (see recipe below)  
2 cups Sauce Colorado (see recipe below)  
1 cup Roasted Corn & Green Chili Salsa (see recipe below)

### **PROCEDURE**

Toast English muffins and set aside. Poach eggs in a pot of simmering water for 3-4 minutes. Warm carnitas in a sauté pan. Warm Sauce Colorado. Assemble by placing English muffin on a plate followed by carnitas then poached eggs. Cover in Sauce Colorado and garnish with Roasted Corn & Green Chili Salsa. Serve with fruit and breakfast potatoes.

## **Pork Carnitas**

Yields 4 pounds

### **INGREDIENTS**

6 lb. pork butt, brined for 24 hours (see recipe below)  
1 cup vegetable oil  
2 ea. onions  
¼ cup garlic  
2 cups white wine  
1 bundle rosemary, chopped  
1 bundle thyme, chopped  
½ cup brown sugar  
2 tbsp. kosher salt  
2 tbsp. fennel seeds  
2 qts. chicken stock

### **PROCEDURE**

Cut brined pork butt into 4" thick slices. In a sauté pan with ½ inch hot oil, sear on all sides. Remove from pan and set aside. Discard all except ½ cup of the oil and add onions and garlic. Do not brown garlic. Deglaze pan with white wine and reduce by half. Place pork in a 6" braising pan, layering with herbs. Pour sautéed onion mixture over pork and add brown sugar and spices. Cover with chicken stock. Bake covered at 300° for 3-4 hours until very tender. Cool and shred into strips.

## **Basic Wet Brine**

### **INGREDIENTS**

1 gal. water  
1 cup sugar  
½ cup kosher salt

2 ea. oranges, cut in quarters  
2 ea. lemons, cut in quarters  
1 ea. limes, cut in quarters  
1 tbsp. whole peppercorns

### **PROCEDURE**

Dissolve salt and sugar in four cups of hot water. Combine all ingredients and brine pork butt overnight.

### **Sauce Colorado**

Yields approximately 64 ounces

### **INGREDIENTS**

2 ea. dried ancho chiles, soaked, seeded and chopped (see procedure below)  
2 ea. red bell peppers, roasted, seeded, peeled and chopped (see procedure below)  
1 qt. chicken stock  
28 oz. can diced tomatoes, drained  
1 ea. yellow onion, chopped  
2 tbsp. garlic, chopped  
2 tbsp. vegetable oil  
1 ea. chipotle, canned in adobo, chopped  
1 tsp. ground cumin  
1 tsp. ground coriander  
2 tsp. paprika  
¼ tsp. black pepper  
2 tsp. kosher salt  
1 ea. lemon, juiced

### **PROCEDURE**

Soak dried ancho chiles in warm water 20 minutes or until soft. Remove seeds, chop and set aside. Place red bell peppers under broiler directly on rack for 7-9 minutes, turning until charred. Place in a bowl covered with plastic wrap for 10 minutes. Peel skin and remove seeds. Chop and set aside. Combine chicken stock, tomatoes and roasted red peppers and simmer for 20 minutes. Remove from heat and set aside. Sauté onions and garlic in oil until lightly caramelized. Add ancho chiles, chipotle and spices. Toast on medium heat for 2 minutes. Combine onion-chile mixture with tomato-pepper stock. Simmer on medium heat for 20 minutes. Add lemon juice and cool. Purée in blender in small batches and strain through fine mesh chinois. To serve re-heat on medium-low heat. Remaining sauce can be frozen for up to 6 months.

### **Roasted Corn & Green Chili Salsa**

Yields approximately 3 cups

### **INGREDIENTS**

2 ea. Anaheim chiles, roasted, seeded and chopped (see procedure below)  
2 ea. whole sweet corn cobs, roasted (see procedure below)  
¼ ea. red onion, diced  
½ ea. yellow bell pepper, diced  
½ ea. red bell pepper, diced  
1 ea. serrano chile (optional), seeded and diced  
1 ea. lime, juiced  
1 tsp. kosher salt  
2 tbsp. cilantro, chopped

**PROCEDURE**

Place Anaheim chile under broiler directly on rack for 7-9 minutes, turning until charred. Place in a bowl covered with plastic wrap for 10 minutes. Peel skin and remove seeds. Chop and set aside. Remove husks and silk from corn cobs. Place whole corn under broiler directly on rack for 7-9 minutes, turning until charred. Cool, cut kernels off the cob and set aside. Combine all ingredients and let sit at room temperature for at least 1 hour before serving.