

The Wine Bar

Pork Empanadas

Dough

½ pound unsalted butter, softened
½ pound cream cheese, room temperature
½ cup cornmeal
3 cups all-purpose flour
Pinch each salt and cayenne pepper

1-1/2 pounds braised pork (recipe follows)
2 hard-boiled eggs, diced
6 pitted kalamata olives, diced
2 tablespoons currants or golden raisins
Salt and ground pepper

1 egg yolk
1 tablespoon milk

1. Combine the butter, cream cheese, cornmeal, flour, salt and cayenne in the bowl of a food processor. Pulse to form a ball. Turn out on a floured work surface, press into a disc and wrap in plastic; let rest 30 minutes.
2. Divide dough into two pieces, one larger than the other. Roll out both to 1/8-inch thickness. Place larger piece in bottom of tart pan. Set aside.
3. Remove pork from bone and finely chopped. Remove fat from sauce and reserve. Add to a bowl with remaining filling ingredients. Fill tart shell. Top with reserved piece of dough. Trim off excess.
4. Preheat oven to 350 degrees. Mix egg yolk and milk and brush top of tart with egg wash. Bake until golden. Serve with sauce

Braised Pork

2 tablespoons olive oil
1 bone-in pork picnic or sholder
1 large onion, chopped
1 cup white wine
½ cup barbecue sauce*
Chicken stock
Salt and pepper

1. Preheat oven to 325 degrees. Bring a large Dutch oven to medium-high heat and add the oil. Season the pork with salt and pepper and add to pan. Cook, turning, until nicely browned. Remove from pot and set aside.
2. Lower heat and add the onions. Cook until nicely softened. Add the wine and reduce by half. Add the barbecue sauce and stir to combine. Add back the pork and enough chicken stock to come halfway up the pork.
3. Cover, bring to a gentle simmer and transfer to oven. Cook until pork is completely tender and coming away the bone. Let pork stand until cooled.

* I used a slightly chunky, sweet barbecue sauce with fruit but any will do.