



GINGER POT ROAST WITH QUINOA SALAD AND GINGER PINEAPPLE COMPOTE

INGREDIENTS

Ginger Pot Roast

- 4 lb pork picnic shoulder, bone-in
- 2 tbsp vegetable oil
- 1 large onion, peeled and quartered
- 4 cloves garlic, smashed
- 2 tbsp ginger, smashed
- 3 cinnamon sticks
- 1 tbsp black peppercorns
- 1 tbsp coriander seeds
- 1 tbsp fennel seeds
- ½ tsp cumin
- 2 bay leaves
- 2, 355ml bottles ginger beer
- 1-2 cups, chicken stock
- 2 tbsp molasses
- salt

Quinoa Salad

- 1 ½ cup quinoa, cooked according to package directions
- ½ bunch green onion, whites smashed and finely sliced, green tops chopped
- zest and juice of 1 lemon
- 1 tsp ginger, minced
- ¼ cup extra virgin olive oil
- ½ English cucumber, halved and diced
- ½ bunch mint, picked and roughly chopped
- salt

Pineapple Compote

- 2 tbsp butter
- 1 pineapple, core removed and finely diced
- 1 tbsp sugar
- 2 tbsp ginger, minced
- salt

DIRECTIONS

Ginger Pot Roast

1. Preheat oven to 350F.
2. Season pork with salt.
3. Heat vegetable oil in a large pot over high heat; sear pork on all sides, approximately 7-10 minutes.
4. Remove pork, set aside.
5. Add onion, garlic and ginger, cook over medium heat until lightly browned.
6. Add all spices and toast until fragrant.
7. Deglaze with ginger beer and chicken stock.
8. Add molasses, bring up to a simmer.
9. Add pork, cover pot with lid and place in oven.
10. Braise until pork is tender, turning pork over half way through cooking, approximately 2 ½ hours.
11. Turn pork over half way through cooking.
12. Once pork is tender, remove from pot.
13. Remove fat cap, divide meat into 2 inch pieces and set aside.
14. With a fine strainer, pour liquid into a large wide-based pot.
15. Reduce braising liquid by 2/3 over high heat until thickened and will coat back of a spoon
16. Glaze pork in sauce before serving.

Quinoa Salad

1. In a small bowl, place whites of green onion, lemon juice, zest, ginger, oil and salt; stir to incorporate.
2. In a large bowl, place quinoa cucumber and chopped green onion tops.
3. Add white onion mixture to quinoa mixture, gently toss.
4. Add mint, gently toss and season with salt.

Pineapple Compote

1. Melt butter in a sauté pan over medium heat.
2. Add pineapple, season with sugar and salt.
3. Sauté over medium heat for 5 minutes.
4. Add ginger, stir and remove from heat.