

bon appétit

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They look unassuming, but these little jars of unctuous spiced meat served with crunchy toast and rich shallots are a decadent and satisfying treat.

Ingredients

8 Servings

Potted pork

1 Tbsp. sugar

1 tsp. freshly ground white pepper

¼ tsp. dried thyme

¼ tsp. ground cinnamon

¼ tsp. ground cloves

¼ tsp. ground nutmeg

1 Tbsp. kosher salt plus more

2 lb. skinless, boneless pork shoulder (Boston butt)

1¼ cups (2½ sticks) unsalted butter

1 Tbsp. fresh thyme leaves

Braised Shallots AND ASSEMBLY

1 Tbsp. vegetable oil

4 large shallots, halved lengthwise

½ cup brandy

1 garlic clove, crushed

1 sprig thyme

2 cups low-sodium chicken broth

Preparation

Potted pork

Preheat oven to 275°. Mix sugar, pepper, dried thyme, cinnamon, cloves, nutmeg, and 1 Tbsp. salt in a small bowl. Place pork in a roasting pan and season with spice mixture. Cover with foil and cook until fork-tender, 3–4 hours. Let pork cool in pan.

Meanwhile, heat butter in a small saucepan over medium heat until foaming, about 5 minutes. Skim foam from surface; discard. Gently simmer butter, skimming foam from surface, until butter is clear (do not let solids brown). Slowly pour clarified butter into a small bowl, leaving solids behind (you should have about 1 cup). Cover; chill until firm, 1–2 hours.

Coarsely shred pork and place in the bowl of a stand mixer fitted with the paddle attachment. Add fresh thyme and ¾ cup clarified butter and mix on medium-low speed until a coarse but emulsified mixture forms; season with salt. Divide mixture between two 8-oz. jars, packing down. Melt remaining clarified butter in a small saucepan over low heat; pour over mixture. Cover jars. Chill until pork mixture is firm, at least 4 hours.

DO AHEAD: Clarified butter and potted pork can be made 1 week ahead. Keep chilled. Let potted pork sit at room temperature 2 hours before serving.

Braised Shallots and assembly

Heat oil in a large saucepan over medium heat. Add shallots and cook, stirring occasionally, until browned, 8–10 minutes; remove from heat.

Add brandy, then return pan to heat and cook shallot mixture until brandy is reduced by half, about 2 minutes. Add garlic, thyme, and broth; cook, stirring occasionally, until shallots are soft and glazed, 25–35 minutes. Remove from heat, discard garlic and thyme, and stir in vinegar and sugar; season with salt. Let cool.

Serve potted pork with braised shallots, toasts, and mustard.

DO AHEAD: Shallots can be made 3 days ahead. Cover and chill.

Recipe by Tilia, Minneapolis

Photograph by Matt Duckor

Nutritional Content

Calories (kcal) 690 Fat (g) 39 Saturated Fat (g) 21 Cholesterol (mg)

150 Carbohydrates (g) 44 Dietary Fiber (g) 2 Total Sugars (g) 5 Protein

(g) 29 Sodium (mg) 1500

2 Tbsp. Sherry vinegar
or red wine vinegar

1 Tbsp. sugar

Kosher salt

1 baguette, thinly sliced,
toasted

Whole grain mustard (for
serving)