

This Pork Au Poivre recipe was inspired by the classic French dish Rack of Veal au Poivre. The veal version was paired with our 1982 Boeger Merlot during a White House state dinner at our nation's capital on Wednesday, April 17, 1985. In honor of the history of our Merlot we've selected this modern day take on a classic dish to pair with our 2018 Boeger Merlot. Enjoy!

Pork Au Poivre

Elegant enough for holiday entertaining, our take on a classic French dish features a vibrant green peppercorn pan sauce finished with cognac.

PROVISIONS

- 3 pound pork shoulder roast
- 2 tablespoons whole green peppercorns, coarsely ground or crushed
- 2 tablespoons olive oil
- 4 tablespoons unsalted butter
- 1/4 cup minced shallot
- 1/4 cup Boeger Merlot
- 1/2 cup good quality vegetable or beef stock
- 1/4 cup Cognac
- 1/4 cup heavy whipping cream

PROCESS: Crack peppercorns with a mortar and pestle or rolling pin. Combine 1 tablespoon of coarse sea salt and 1 tablespoon of cracked peppercorns. Press mixture into all sides of the roast.

Heat olive oil in a heavy skillet over medium-high heat. Add the roast; cook, turning with tongs, until browned on all sides, about 5 minutes per side. Reserve the pan juice. Transfer to a slow cooker and add stock. Cook for 4 hours on medium. Remove from the pot. Use two forks to shred the meat.

FINISHING SAUCE: Heat 4 tablespoons of butter in the skillet with the pan juice. Add Cognac and Merlot; simmer, stirring constantly, until reduced, about 2 minutes. Pour in stock from the slow cooker and simmer, scraping browned bits off the bottom of the skillet, until sauce is smooth, about 2 minutes. Stir in cream; cook until heated through, 1 to 2 minutes. Add remaining green peppercorns. Pour sauce over shredded pork and serve. Excellent over mashed potatoes!



Recipe courtesy of Bonne Vie Kitchen, Folsom, CA
www.bonneviekitchen.com





CHOCOLATE PAIRINGS

Many thanks to our local chocolatiers, Angela and Alissa, owners of Annabelle's Chocolate Lounge for their help with these pairings. All four chocolates are available for purchase in our tasting room.



Peanut Brittle & 2019 Primitivo

The sweet and salty brittle gives a fun and delightful texture balancing wonderfully with this Primitivo.

Orange Cranberry Bark & 2018 Reserve Barbera

Smooth dark chocolate, with hints of orange and cranberry blend magically with the fruitiness of this Barbera.



Dark Chocolate Pumpkin Latte Butter Cream & 2017 Reserve Cabernet Sauvignon

The hints of cinnamon and pumpkin spice pairs really nicely with the soft tannins in this Cabernet Sauvignon.



Peppermint Bark & 2018 Merlot

The light mint and blend of dark and white chocolates are irresistible with the richness of this Merlot.



Annabelle's
CHOCOLATE LOUNGE

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