



Cocoa and Slow Roasted Pork with Onions

Submitted by: Mary and Joseph Puncce; ©December 2007, Michael Chiarello *Bon Appetit*

Spice Rub

½ T whole white peppercorns
½ T whole coriander seeds
2 T plus ¾ t ground cinnamon
2 T coarse sea salt (preferably gray crystals)

1 T plus 2 ¼ t unsweetened cocoa powder
1 t ground nutmeg
½ t ground cloves

Pork and Onions

6 T extra-virgin olive oil
3 ¾ to 4 lbs. onions, thinly sliced
1 ½ T chopped fresh sage

1 ½ C water
5-pound pork shoulder butt with bone

For spice rub:

Stir peppercorns and coriander in small skillet over medium heat until spices are darker in color, about 5 minutes. Transfer toasted spices to spice grinder; grind finely. Place in small bowl; mix in remaining ingredients. **DO AHEAD:** Can be made 1 week ahead. Cover and let stand at room temperature.

For pork and onions:

Heat oil in large pot over medium heat. Add onions and sage; sprinkle with salt and pepper. Sauté 10 minutes. Add 1 ½ C water; cover and cook until onions are soft, about 15 minutes. Uncover; continue to cook until onions are beginning to brown and water has evaporated, about 30 minutes.

Meanwhile, preheat oven to 300°F. Sprinkle spice rub on large sheet of foil. Roll pork in rub, pressing to coat (some of rub will be leftover). Set pork on rack in large roasting pan. Top pork with 1/3 of onions; scatter remaining onions around pork in pan.

Roast pork and onions until onions are deep brown, stirring occasionally, about 3 hours. Transfer onions from pan to medium bowl. Continue to roast pork until very tender and thermometer inserted into center registers 165°F, about 2 ½ hours longer. Transfer pork to platter. Re-warm onions in microwave at 10 second intervals and season with salt and pepper; spoon around pork.

Serves 8.