

Roast Kassler

2.4kg *pork butt*
2400ml *water*
140g *kosher salt*
6g *curing salt #1*

4 cloves *minced garlic*
3 *bay leaves*
1 tsp *dried marjoram*
1 tsp *ground coriander*
3 tbsp *brown sugar*

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4h *beech smoke*

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1 tbsp *olive oil*
1 *large chopped onion*
100g *chopped carrots*
100g *chopped tomatoes*
1 tbsp *tomato paste*
2 tbsp *flour*

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1 tbsp *ground black peppercorns*
½ tsp *ground cloves*
½ tsp *ground juniper berries*
3 tbsp *honey Dijon mustard*

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16 oz *beer*
2 tbsp *ketchup*
2 tbsp *cream*

Combine salt, spices and water and bring to a boil. Then let cool to room temperature; about one hour.

Remove most of the fat cap from the meat.

Transfer curing solution and meat to a plastic container. Inject meat with curing solution until it starts floating in water.

Optionally, transfer meat to a zip lock bag and remove all air before sealing.

Refrigerate for at least three days. Make sure the meat is always fully covered with liquid. Occasionally turn meat.

Remove meat from solution, rinse briefly and then thoroughly pat dry. Cold smoke for 3 - 4 hours. Use beech or another mild flavored smoke. Try to keep meat as cool as possible during the entire time.

Preheat oven to 275°F.

In a Dutch oven, briefly sear meat in olive oil at very high heat until lightly browned on all sides.

Remove meat from Dutch oven and cook onions, carrots, tomatoes until soft and lightly browned. Add tomato paste and flour and cook for another minute.

In the meantime, very lightly coat the meat with a rub made from ground peppercorns, cloves, juniper berries and honey Dijon mustard.

Transfer meat back to pot, add 12 oz beer and cook in the oven until interior temperature has reached 160°F. Occasionally baste with gravy and turn as needed.

Blend gravy, add remaining beer, season with ketchup and cream to taste and cook for another 10 minutes.

Serve with mashed potatoes, caramelized onions, and peas.

Serves 8