

Pork Shoulder Lumache

with ramps, fava bean, cherry tomato, pecorino romano, parsley

serves 4 as a light pasta, two as an entrée

- 1 # Fresh Lumache pasta
- 2 C. **Simple Roasted Pork Butt**, diced
- 2 C. Pork butt braising liquid
- 4 ea. Ramps, bulbs sliced thinly
- ½ C. Shucked fava beans
- 1 C. Halved cherry tomatoes
- 4 Tbs. Butter

Salt and Pepper

- ¼ C. Chopped parsley
- ½ C. Shaved Pecorino Romano

1. Bring 4 qt. of salted water to a boil.
2. In a wide skillet, heat the pork shoulder in a little of the pork braising liquid.
3. When pork is warm, add ramps, favas, and cherry tomatoes.
4. Cook pasta in salted boiling water until desired doneness. Fresh pasta cooks rather quickly so keep at the stove.
5. Remove the pasta from the water and reserve at least 1 C. of the cooking water.
6. Add the cooked pasta to the pork and vegetable mixture. Toss together.
7. Add the butter and stir until it is emulsified into the sauce.
8. Adjust consistency with reserved pasta water. The sauce should stick to the noodles.
9. Adjust seasoning with salt and pepper.
10. Serve in a large bowl topped with cheese and parsley.

Simple Roasted Pork Butt

- 1 ea. 3-4# piece pork butt (shoulder)
- 2 C. Sugar
- 2 C. Salt
- ½ C. Black pepper

1. Mix sugar, salt, and pepper in a mixing bowl.
2. Place pork butt in a baking dish. Rub cure mix into meat on all sides. Let pork butt sit in refrigerator overnight.
3. Scrape excess seasoning from pork butt. Remove pork butt from dish. Rinse dish.
4. Return pork to pan and place in a 300° oven for 10-12 hours. The pork butt is ready when the bone pulls out of the meat easily.
5. Let pork rest at room temperature for 10 minutes. Remove excess fat and bones while still very warm. You may want to wear rubber gloves.
6. Dice pork.