



## SOUS VIDE BRAISED PORK BELLY WITH DATE MUSTARDO

*Wine Pairing: 2020 Cabernet Sauvignon Columbia Valley*

### PORK BELLY

2 lbs rind off pork belly cut into 8" squares  
1 cup sugar  
1 cup salt  
3 cups water  
4 cinnamon sticks  
3 cloves garlic  
2 shallots rough chopped  
6 sprigs thyme  
2 sprigs rosemary

### DATE MUSTARDO

1 clove garlic  
1 shallot finely chopped  
6 sprigs thyme picked and chopped fine  
2 sprigs rosemary picked and chopped fine  
4 cups pitted medjool dates chopped into large dice  
3 tablespoons mustard seeds  
Half bottle of Abeja Merlot  
2 tablespoons grain mustard  
Half cup of Dijon mustard

Preheat a water bath to 180.5 F. Combine all ingredients except the pork belly in a medium sauce pan and bring to a boil, simmer for half an hour. Cut pork belly into 8" square sections and place in a vacuum bag. Ladle 6 ounces of the brine into each vacuum bag with the pork while hot. Using a chamber style vacuum sealer cryovac the pork belly and brine on the highest setting. Place the bagged pork belly in the water bath and sous vide for 12 hours. Once finished remove the bag and place into an ice bath to cool. Refrigerate overnight. Once the pork belly is firm cut into the desired shape/size and sear on a thick cast iron griddle over medium - low heat. Allow the pork belly to render and a thick layer of carmelization to form before flipping.

In a large thick bottomed sauce pan, lightly sauté the garlic, shallots, and herbs until golden brown. Add the dates, mustard seeds and Merlot and simmer on low heat until the dates have softened. Stir often to break up the dates cook on low heat until the dates are soft and combined. Remove from heat and add in the mustards and season to taste with ample salt.

Jake Crenshaw, Executive Chef  
Dan Wampfler & Amy Alvarez-Wampfler, Winemakers