
CHINESE FIVE SPICE PORK SHOULDER

we're making lettuce wraps

One of our favorite ways to put down this delicious Chinese five spice pork shoulder is wrapped in crispy, fresh lettuce, some snappy pickled veggies, crunchy cucumbers and tasty herbs.

INGREDIENTS

FEEDS 8

- 3 lbs chinese five spice pork shoulder, *roasted and shredded*
- 3 heads boston bibb lettuce
- 1 english cucumber, *thinly sliced*
- 1 jar asian-style pickled carrots
- 1 jar hoisin sauce
- 1 bunch cilantro, *chopped*
- 1 bunch scallions, *chopped*



INSTRUCTIONS

FIRST, LET'S COOK THE PORK

Preheat your oven to 400 degrees. Remove the pork from the vacuum bag, reserving all excess liquid in a bowl to the side. Once the oven hits 400 degrees, line a large sheet tray with aluminum foil, and place a roasting rack over the top. Once the rack is on, place the pork shoulder.

Roast in the oven for 15 minutes. Once the timer goes off, remove from the oven, flip the pork over, and return it to the oven and cook for an additional 15 minutes. Then, remove the pork from the oven again, and using a spoon or a brush, baste the pork with some of the leftover marinade. Return the pork to the oven for 5 minutes.

Once again, remove the pork from the oven, flip it over again and repeat the basting/brushing onto the other side. Place the pork back in the oven for another 5 minutes. Finally, take the finished pork out of the oven and rest for 15 minutes. Transfer to a large bowl and shred the pork using two forks. Set aside and move to building your lettuce cups.

NOW, ONTO THE LETTUCE CUPS

Start by cutting out the core of your heads of lettuce, so that you can more easily separate the leaves. Once the cores are out, pull off the leaves of lettuce one at a time, and try to stack one smaller leaf inside one larger leaf.

To assemble, place about 2 ounces of shredded pork into each lettuce cup, top with a few pickled carrots, 2-3 slices of cucumber, a drizzle of hoisin sauce and copious amounts of chopped cilantro and scallion.

Serve immediately so that the lettuce does not begin to get soggy.

AUGUST

OX BOX

A few weeks ago I got a call from a friend. They had bought a flat iron thinking it was like a skirt steak and now, they weren't quite sure what to do with it. After getting off the phone, assuring her that in fact, dinner was not ruined, it got me thinking - this is a great piece of meat, why don't more people know about this cut?

So this month, it's in your box. It's a flat, rectangular cut that comes from the shoulder of the cow, that top blade muscle that's all marbled and tender. Marbling equals flavor - and you know this steak is one that's going to taste super beefy and rich. Not sure why it never caught on, but this is one of those, if-you-know-you-know type of steaks. Keep it simple with salt, pepper, some oil, grill it, and serve it with a chimichurri or salsa over top to cut through that rich meat and provide a needed hit of acid.

Have fun grilling this month. Let us know what you think about the cuts. Hope you enjoy.



Chef B. Wise

WHAT'S IN THE BOX

**BACON JALAPEÑO
SAUSAGE**

**PORCINI & GREEN ONION
SAUSAGE**

**BUTCHER'S BLEND
GROUND BEEF**

**LEMON PEPPER
WHOLE CHICKEN**

**CHINESE FIVE SPICE
PORK SHOULDER**

FLAT IRON STEAK