

PHILADELPHIA

Pork and Broccoli Rabe sandwich

INGREDIENTS:

- 1 4-5-pound boneless pork shoulder, butterflied open
- ½ cup of LSR
- 1 ½ tablespoon of fennel seeds
- 3 tablespoons fresh parsley
- 1 stalk of rosemary, leaves removed and stalk discarded
- 10 cloves of garlic, minced
- ½ cup of olive oil
- 2 yellow onions, thinly sliced
- 4 cups of pork or chicken stock (I used chicken)
- ½ cup of white wine
- 15 oz can whole tomatoes, crushed by hand
- 2 bay leaves
- 2 pounds of broccoli rabe, washed thoroughly and diced in ½ inch pieces
- 1 tsp of Calabrian chili's (can also use red pepper flakes, or omit if you do not like heat)
- 6 cloves garlic, chopped
- ¼ cup of olive oil
- 12 Italian rolls
- 2 slices of provolone per sandwich
- Jarred pepperoncini's, optional



- STEP 1:** Place LSR, fennel, parsley, rosemary, 10 cloves of garlic and ½ cup of olive oil in a mini-chopper and combine to create a paste. Rub the entire pork shoulder and then roll back into the original shape (before it was butterflied) and tie. Place in refrigerator overnight in a roasting pan. If you are like me and don't always plan ahead it is optional to rest the roast in the refrigerator. It will still have plenty of flavor.
- STEP 2:** Two hours before cooking, remove from the refrigerator to bring to room temperature. Pre-heat oven to 450 degrees. Place the roast in a roasting pan and roast for 30-35 minutes. You may rotate it during this time. The goal is to get color all around the roast.
- STEP 3:** Remove from the oven, add the onions, tomatoes you crushed by hand, wine, bay leaves and stock. Put roast on top of this mixture. Cover tightly with aluminum foil and place back in 450-degree oven for 20 minutes. Reduce temperature to 325 degrees and cook an additional 3-4 hours or until the roast is fork tender.
- STEP 4:** Remove the roast from the oven and allow to rest for 30 minutes. Remove butcher twine and using a fork and knife break down into smaller chunks of pork and allow them to sit in the pan juice to soak up all that flavor!
- STEP 5:** In a skillet, add ¼ cup of olive oil, Calabrian chilis, and garlic over medium heat for a few minutes until fragrant. Add the broccoli and sauté until just tender. Set aside.
- STEP 6:** Takes your rolls and place in the oven that you kept on at 325. Allow them to warm through for a few minutes. Remove. Place provolone cheese on the roll, then pork, then the broccoli mixture. I took an extra step and placed mine in my panini press! You may want to try this step which is entirely optional! Use the juice from the roasting pan to dip the sandwich in! Super yummy! Enjoy!