

Porklettes
inspired by the "pork salad" served at L' AOC, Paris

16 ounces pork shoulder
4 ounces side pork
1 shallot, peeled
2 inches ginger, peeled
2 cloves garlic, peeled
1 tablespoon Penzeys fines herbes
1 egg
1 tablespoon bread crumbs
3 tablespoons white wine
salt
pepper

Using the food processor, pulse the pork shoulder and the side pork until it is coarsely ground. Transfer the meat to a mixing bowl. Put the shallot, ginger, and garlic in the food processor and pulse until it is chopped fine. Transfer it to the mixing bowl. Rehydrate the fines herbes using a tablespoon of water, add that and the remaining ingredients to the bowl and using your hands mix lightly until combined. Store overnight in the refrigerator.

Prior to cooking allow the pork mixture to come to room temperature. Form it into whatever shape size suits you. Melt 2 tablespoons of butter in a skillet and add the pork just before the butter smokes and cook over medium heat until browned, flip and brown the other side.