

Pork Shoulder Steak with Dried Plums

10 servings

Ingredients:

1½ lbs lg. dried plums, soaked in port over night

10 pork shoulder (or pork loin) steaks

Salt + Freshly ground pepper

3 tbsp chopped shallots

Juice from dried plums

1½ cups demi-glace (will prepare and bring along)

Some potato starch

Preparation:

Preheat the oven to 170°.

Melt the butter in a large, heavy, oven-proof skillet (2 skillets), add the steaks and cook over medium to high heat for about 3 minutes per side to brown the outside.

Pour the drippings of the steaks into a small saucepan, cover the two skillets and place them in the warm oven to continue cooking the steaks in their own juices.

Add the chopped shallots to the drippings and sauté for about a minute. Stir in the juice from the dried plums, bring to a boil for 2 to 3 minutes, scraping the pan to melt all the solidified juices.

Add the seeped-out juices from the two skillets along with the demi-glace and reduce to about 2 cups. If the liquid is too thin, thicken with a bit dissolved potato starch. Season with pepper and salt.

Add the soaked plums to the sauce.