



# HAYES & HAYES

O U T F I T T E R S

## ***PORK SHOULDER WITH MASHED POTATOES***

### INGREDIENTS (PORK):

- ★ Pork shoulder (8 lbs)
- ★ Garlic (1 head)
- ★ Soy sauce (1 cup)
- ★ Brown sugar (half cup)
- ★ Chilli (1 tea spoon)
- ★ Beer (4,37 cups)
- ★ Olive oil (half cup)
- ★ Sweet potato (3 lbs)
- ★ Sugar (half cup)
- ★ Green apple (2 units)
- ★ Cherry tomatoes (1 pound)
- ★ Leek (half cup)
- ★ Butter (1 cup)
- ★ M(3 cup)
- ★ Milk (1 cup)
- ★ Garlic & Parsley (necessary amount)
- ★ Salt & Pepper (necessary amount)

### INGREDIENTS (POTATOES):

### DIRECTIONS (PORK):

1. Macerate the pork shoulder with all the ingredients 24 hs previous cooking, cover with aluminum foil cook for 3,5 hours at slow oven temperature , take out the aluminum foil and turn over the pork, cook again (without the aluminum foil) for 1/2 hour.

### DIRECTIONS (POTATOES):

2. Peel the sweet potatoes, boiled in water 45 minutes, add salt, pepper, garlic and parsley. Mash all the ingredients
3. Peel the apples, cut in small pieces and cook in a pan with the butter and the sugar, then add the sweet potatoes.
4. Cook the cherry tomatoes and leek with salt and pepper in a deep try in the oven at high temperature with olive oil.

**Chef: Enzo Brizuela**