

## **BRAISED PORK TENDERLOIN SANDWICHES WITH BROCCOLI RABE**

- 3 Tablespoons Olive Oil
- 2 Pork Tenderloins
- 3 teaspoons dried Italian seasoning
- Salt & pepper, to taste
- 3 cups broth or water
- 2 medium or 1 large onion, sliced
- 3-4 cloves garlic, chopped
- 1 whole Bay Leaf

Heat olive oil in a large pot over medium high heat. If you need to cut your pork into large pieces to fit in your pot, that's is fine. Season the pork with well with Italian seasoning, salt and pepper, then sear on all sides to give it some color. Remove pork from pot, add onions, reduce heat to medium low, season with a bit of salt and cook until onions have softened, add garlic mid-way through.

Once onions have softened add the pork back to pot along with the broth. Make sure it is 3/4 or covered with broth or water. Bring to a boil, then reduce to low, cover and simmer for 2 hours.

You can check it after 1 1/2 hours. You are looking it to be tender and easy to shred and or slice. Remove pork from pot when cool enough and shred or slice for sandwiches or as so desired.

### **Roasted Garlic Aioli**

- 1/2 large or one whole small head of garlic
- 1 tablespoons extra virgin olive oil
- 2 small egg yolks
- 1/2 tsp Dijon mustard
- 2 teaspoons lemon juice
- 1/2-3/4 cup olive oil
- Pinch of salt
- Few grinds of pepper

1. Preheat oven to 425 degrees. Cut top off the head of garlic (not root end). Place head in a small ramekin, cut side up. Pour the olive oil over cut top. Cover with foil and place in the oven and roast for 25-35 minutes until the garlic is soft.
2. Once cooked, pinch cooked garlic out of each clove.
3. In a food processor, or better option, the immersion blender, place roasted garlic, egg yolks, salt, pepper, lemon juice and Dijon. Process the mixture until smooth.

4. Extremely slowly, dribble oil into the processor with the motor running. It is very important that you pour the oil in very slowly to ensure proper emulsification. Once emulsified, you can pour the liquid in more vigorously. Once complete you can thin the liquid a bit with water or additional lemon juice if preferred.
5. Adjust salt and pepper to taste,
6. Serve at room temperature. This aioli may be stored in the refrigerator.

**NOTE** - You can also just use roasted garlic and mix it with traditional mayonnaise and skip making your own as stated above. Just be sure to make sure the garlic is mashed to a paste before adding mayonnaise and add a little at first, then you can add more once your base is established.

### Sautéed Broccoli Rabe

1 large bunch of fresh broccoli rabe  
3-4 tablespoons cold pressed extra virgin olive oil  
2-3 large cloves peeled garlic, coarsely chopped  
Kosher salt, to taste  
Crushed red pepper, to taste

Trim the thick tough stems from the broccoli rabe just below where the stems branch or the leaves start. Bring a large pot of water to a boil, add a generous amount of salt. Add your broccoli rabe. Cook until al dente. Add the broccoli rabe to a bowl of iced cold water, literally ice in the water, to stop the cooking process. When cold, drain it until ready to use.

Chop the Broccoli Rabe into bite size small pieces. Heat the generous amount of oil in a large heavy cast iron skillet over medium heat; Add the broccoli rabe, toss to coat in the oil and add the garlic and sauté briefly, until you can smell the garlic. 2-3 minutes. Season with a generous amount of salt and pepper. Reduce the heat to medium. (*add beans here if using*) Cook and cover, stirring occasionally, until broccoli rabe wilts. You can occasionally add some water to steam it as well. As it is cooking, don't be afraid to add additional salt and pepper. Also adding crushed red pepper as you like. Serve when it is tasty and very well wilted. Cooking for roughly 10-15 minutes. serves 3-4

### Sandwich Assembly

A boule or fresh loaf of bread is perfect for this sandwich. Cut the bread into slices and drizzle with olive oil. Broil it on both sides to get it nicely toasted.

Slather your bread with the aioli, you can choose to use traditional mayonnaise or another type of condiment. Top bread slices with the pork and broccoli rabe and top with other bread slice. I then like to give each sandwich a gentle crush with my hands, this allows all of the ingredients to form together.

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