

# Hoisin Pulled Pork with Fried Plantains & Scotch Bonnet Coulís

*After one particularly hard work week, I decided to go on an island vacation. So, I came home, blended up some drinks and whipped up this tropical dish, which brings enough delectable sweet, hot flavor to whisk anyone from the nine-to-five into their very own private paradise.*

YIELD – 4 servings

Preheat oven to 250 degrees.

Evenly coat the roast with the garlic powder, cumin, paprika, cayenne, onion powder, oregano, thyme, salt and pepper. Place the roast in a roasting pan and place it in the oven. Roast until the meat is tender and pulls away when punctured with a fork, about 6 hours. Remove from the heat and let stand. When the roast has cooled, shred the meat and set aside, discarding any bones and large veins of fat.

In a mixing bowl, whisk together the soy sauce, hoisin sauce, chili paste, garlic, ginger, sesame oil and lime juice. Fold in 2 cups of the meat until it is fully coated in the marinade. Cover with plastic wrap and refrigerate for at least 1 hour.

Heat the oil to 350 degrees in a large cast-iron skillet. Place the plantain slices in the skillet and fry until they are browned, 1 to 2 minutes on each side. Remove the plantains from the oil and drain on paper towels. Using a meat mallet, flatten the slices to ½ their original width. Place the plantains in the skillet and fry for 1 minute on each side. Remove the plantains from the oil and drain on paper towels. Set aside.

Heat the meat in a large pot over medium-high heat. Cook until the meat is warmed through and the marinade has thickened, 4 to 5 minutes. Remove from the heat.

To serve, place 4 plantain rounds at each corner of a square plate. Spoon a mound of pork atop each plantain. Sprinkle peanuts, sesame seeds and cilantro over each mound. Place a chili slice atop each mound. Spoon several drops of coulís between each plantain round and serve.

## Scotch Bonnet Coulís

YIELD – ½ cup

Heat the oil in a small saucepan over medium-high heat. Add the habañero and bell pepper, season with salt and sauté until slightly tender, about 2 minutes. Add the water and vinegar and bring to a boil. Reduce the heat to medium-low and let the mixture simmer until the water has reduced by 75 percent, about 15 minutes. Remove from the heat and let cool.

Transfer the mixture into the bowl of an electric mixer and purée until smooth. If necessary, add additional grape seed oil, 1 teaspoon at a time, until the mixture reaches a smooth consistency. Serve or store refrigerated for up to 1 week.

1 5-pound pork shoulder roast  
1 Tbsp garlic powder  
1 Tbsp cumin  
½ Tbsp paprika  
1 tsp cayenne pepper  
1 tsp onion powder  
1 tsp dried oregano  
1 tsp dried thyme  
salt and fresh ground pepper to taste  
½ cup soy sauce  
¼ cup hoisin sauce  
2 Tbsp chili paste  
2 Tbsp garlic, minced  
2 Tbsp ginger, minced  
½ Tbsp sesame oil  
1 tsp lime juice  
1 plantain, sliced into 12 ½-inch thick rounds  
½ cup peanut oil  
2 Tbsp peanuts, crushed  
½ Tbsp white sesame seeds, toasted  
2 Tbsp cilantro, chopped  
1 habañero chili, stemmed, seeded and thinly sliced  
½ cup scotch bonnet coulís (recipe follows)

1 Tbsp grape seed oil  
2 habañero chilies, stemmed, seeded and minced  
1 cup orange bell pepper, minced  
salt to taste  
¾ cup water  
½ tsp white vinegar