

# Chef from the Hood Recipes



**Chef:**  
Michael Quigley

**Restaurant:**  
Pacific Market Rohnert Park

**Recipe:**  
Guinness Beer-braised PORK SHANKS Irish Style  
with an herbed Crust & saucy Mushrooms!!



## Guinness Beer-braised PORK SHANKS Irish Style with an herbed Crust & saucy Mushrooms!!

Irish poet George Bernard Shaw once said, "There is no love sincerer than the love of food." If you've tasted Chef Michael Quigley's sauces and slow-cooked meats (remember his Cafe Lolo?), you'd know exactly what he meant. Now that Michael heads up the kitchen at Pacific Market in Rohnert Park, you should not miss his crispy, saucy, tender pork shanks. As heart-warming and soul-stirring as an Irish love ballad, this dish is a great alternative to corned beef. Buy extra beer; other serving suggestions are at the end of the ingredient list. Chef Quigley's recipe serves 6, but I think you'd better make more or shorten your guest list. Once your big eaters taste these ribs, they won't be too shy to ask for more.

### *Ingredients:*

- 4 pork shanks, each cut crosswise into 3 pieces
- flour (King Arthur's) for dredging
- salt & pepper (Morton & Bassett)
- olive oil (Asti) for searing & sautéing
- 1 tablespoon unsalted butter (Clover)
- 4 onions, quartered
- 3 carrots, peeled & cut into medium slices
- 3 stalks celery, medium chop
- 12 cloves garlic, crushed
- 2 cups quartered mushrooms (Crimini or button)
- 3 sprigs fresh rosemary
- 6 sprigs fresh Italian parsley
- 6 sprigs fresh sage
- Dijon mustard
- 1/2 box of Ritz Crackers made into crumbs
- 4 cans (12 ounces each) of Guinness Beer
- 1 can (12 ounces) chopped tomatoes (Muir Glen)
- 3 cups (24 ounces) of beef stock (Imagine)

### *Optional on the side:*

Boiled cabbage, potatoes & a warm loaf of soda bread, that you made yourself or picked up at your local Pacific Market. Serve shanks with a tall cold beer, say a toast to Ireland, a prayer to St. Patrick, and give a high five to the chef!

### *To prepare:*

Preheat oven to 350°. Season the shanks then dredge in flour, shaking off any excess. Use a large Dutch oven with some olive oil in it to brown shanks on both sides. Remove shanks from pan, and add onions, carrots, celery and garlic. Sauté until barely soft. Add stock and the shanks back to pan.

Add rosemary, parsley and sage. Bring to a boil, turn down to a simmer, cover and place in hot oven for 1&1/2 to 2 hours until shanks are tender enough to almost fall off the bone. Remove from oven and take the top off the pan. Allow to cool. When contents of pan reach room temperature, remove the shanks from the liquid. Strain the liquid into a different container. Discard the vegetables and herbs.

Take the cool shanks, brush with Dijon mustard and dredge in Ritz crumbs. Heat a heavy skillet and brown shanks on both sides, about 2 minutes per side. Place on a sheet pan in the oven for 15 minutes. While shanks are crisping in the oven, sauté mushrooms in more olive oil, adding the butter as well. When mushrooms are soft, add the strained cooking liquid, bring up to a boil, and season with salt and pepper.

Remove shanks from oven and serve immediately with the mushroom sauce. A great dish to serve family style: mound shanks on a platter with sauce on the side in a beautiful bowl (ladle some sauce over the top). Garnish with extra sprigs of the herbs you have left. Fabulous!