



Garden Fresh Farm Recipes

Braised Pork Puff Pastry Meat Pies

Hot and flaky, these savory braised pork meat pies are brimming with a rich, saucy filling with orange zest, honey, herbs and rosemary.

Ingredients:

Braised Pork with Honey, Orange, Herbs with Rosemary -
Recipe Below (This is a great use for the braised pork
leftovers)

Puff Pastry (package of 2)

Directions:

Once your filling is cooled, take your puff pastry sheets out of the freezer. You should have a total of 2 sheets, but you can easily double the number of pies with an additional package. Allow them to thaw at room temp, roughly 40 to 45 minutes (if the pastry sheets thaw before your filling has cooled, place them into the fridge to keep cold.)

When the puff pastry sheets have thawed, place one sheet at a time in front of you on a work surface. Roll the puff pastry sheet out to a size that is 10 by 10 inches, and cut it into 4, 5 inch squares. Place the squares onto a wax or parchment paper-lined sheet tray to hold while you repeat the process with all of the puff pastry sheets, placing more parchment paper or wax paper between layers of squares as needed to help prevent sticking.

Once all of your puff pastry sheets are rolled and cut into 5" squares (you should end up with 8 squares per package), then place about 4 squares at a time in front of you. Add about ½ cup of the braised pork filling to the center of each square, forming it so that it is a slightly rectangular shaped mound, leaving some border to allow for sealing.

Wet the edges of the filled square with a touch of water, and place another puff pastry square over top, covering the filling as if you were making a pie. Press the edges together (you can use a fork for this), then trim any excess edge to create a smaller "package" or rectangular parcel.





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Place onto a large baking sheet lined with parchment paper. You will have a total of 4 braised pork pies (per package).

Once assembled, use a fork to poke several holes into the top of each hand pie, to allow steam to escape while they bake. Then, place the braised pork pies into the freezer for 15-20 minutes to chill.

Preheat your oven to 400°.

Once chilled, brush some egg wash over each savory braised pork pie, sprinkle with a small touch of flaky salt, if using, and bake them for 24 to 26 minutes, or until a deep, golden brown.

Allow the braised pork pies to cool for 10 minutes on a wire rack before eating, as the filling will be very hot.



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Braised Pork with Honey, Orange, Herbs with Rosemary

Braised pork with honey, orange, herbs with rosemary is a savory-sweet pork braise sweetened with a strong, dark honey in the mix of wine, herbs, citrus and fennel seed. Cooked low and slow adding to the flavor layers throughout the process. This savory pork dish has become a RizzirFarmsGuys favorite recipe.

A rice pilaf is perfect for serving alongside.

Ingredients:

5-6 pounds boneless Pork Shoulder, trimmed, cut into 2-inch chunks
Salt
Black Pepper
¼ cup extra-virgin Olive Oil
1 Red Onion thinly sliced
1 Cup dry White Wine
2 Tablespoons minced fresh Rosemary, divided
4 Bay leaves
2 Teaspoons dried Oregano
1 Tablespoon Fennel Seeds
½ Cup Dark Honey, divided
1 Cup Water
1 Tablespoon grated Orange Zest
½ Cup Orange Juice
2 Tablespoons Lemon Juice
3 Tablespoons Oregano
3 Tablespoons Cider Vinegar

Directions:

Heat the oven to 325°F with a rack in the middle position.

Season the pork well with salt and pepper.

In a large 7-quart Dutch oven over medium-high, heat the oil. Add a third of the pork in an even layer and cook without stirring until well browned, about 7 minutes. Flip the



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pieces and cook without stirring until well browned on the second sides, about 5 minutes. Transfer to a bowl and brown $\frac{1}{2}$ of the remaining pork using the oil remaining in the pot, transfer to a bowl along with the remaining un browned pork.

Reduce the heat to medium and add the onion and $\frac{1}{2}$ teaspoon salt. Cover and cook, stirring occasionally, until softened, about 3 minutes.

Add the wine and cook, scraping up any browned bits, until most of the liquid has evaporated, about 5 minutes.

Add 1 tablespoon rosemary, the bay leaves, dried oregano, fennel seeds and $\frac{1}{4}$ cup honey. Return the pork and juices to the pot, pour in 1 cup water, and stir.

Cover, cook in oven until tender, about 2 to 2 $\frac{1}{2}$ hours.

Transfer the pork to a large bowl and cover to keep warm. Tilt the pot and skim off and discard as much fat in the liquid as possible.

Stir in the orange juice, lemon juice and remaining $\frac{1}{4}$ cup honey. Bring to the boil over high, then reduce to medium and cook, stirring often, until a spatula drawn through the liquid leaves a trail, about 10 minutes.

Off heat, stir in the orange zest, the remaining 1 tablespoon rosemary, the oregano and vinegar. Return the pork to the pot and stir to coat with the sauce. Taste and season with salt and pepper.

Serve with a rice pilaf.