

ASIAN-GLAZED PORK SHOULDER

(from chef Ming Tsai)

3 cups soy sauce
1 + 1/2 cups dry red wine
1 + 1/2 cups water
3/4 cup balsamic vinegar
1 pound dark brown sugar
6 scallions, white and light green parts cut into 2-inch lengths
3 small, dried red Thai chiles
One 4-inch piece of fresh ginger, thinly sliced
1 head of garlic, halved crosswise (I used 4 cloves only)
1 medium orange, quartered
One 4-inch cinnamon stick
One 4-pound piece of boneless pork shoulder, cut in large chunks
Freshly ground pepper

In an 8-quart pressure cooker, combine the soy sauce, wine, water, vinegar, sugar, scallions, pepper, ginger, garlic, orange and cinnamon stick. Cook over high heat, stirring, until the sugar is fully dissolved. Season the pork with pepper and add it to the pressure cooker. Close and lock the cooker and bring to full pressure over high heat. Adjust the heat to maintain pressure and cook for 1 hour or until the pork is very tender. Slowly release the pressure and open the cooker. Transfer the pork to a cutting board and cover with foil.

Strain 1 cup of the cooking liquid into a small saucepan; discard the remaining liquid. Boil over high heat until the liquid is reduced by two-thirds and thick, about 5 minutes. Brush a light coating of the sauce over each piece of pork to glaze it. Thinly slice the pork and serve.