Piggy Tartine with Red Cabbage Slaw

Serves 6

For the Piggy

4 pieces bacon, cut into batons (little pieces)
2 lbs. boneless pork butt (shoulder) cut into 2" slices (not cubes, long pieces 2" in width)
1 onion, cut in half and sliced
2 cloves garlic, peeled and minced
½ cup dry white wine
1 tsp. dry mustard
¼ cup light molasses
2 cups chicken broth
1 ½ oz. dark chocolate, chopped
½ tsp. salt
1 tsp. paprika
2 tsp. apple cider vinegar

Preheat the oven to 325° Fahrenheit.

In a Dutch oven just big enough to hold the piggy, sauté the bacon pieces over medium heat until done. Remove the bacon and set aside. Increase the heat to high and brown the pork on all sides. Be very, very careful here, it tends to pop hot grease at you. I have learned to jump back very quickly. (It doesn't always do that, but fore-warned is fore-armed!)

Remove the pork to a dish and have it keep the bacon company while it's waiting. Now, reduce the heat to lowish and throw the onions in (not literally, unless you have really good aim). Sauté the onions until they are soft, then add the wine and reduce by about half. Add the remaining ingredients, stir to combine, then add the pork and bacon back in. If the pork is not completely submerged, add more chicken stock to cover. Bring to a simmer, then put in the oven for two hours.

After two hours, remove the pork to an oven proof dish and put it back in the oven while you reduce the sauce. Reduce the sauce until it is syrupy - like molasses.

Put the pork back in the sauce and pull it to pieces with a pair of tongs and a fork. Keep warm until you are ready to go. (This re-heats well, by the way, covered in a slow oven, so you can make it a couple of days ahead if you want to.)

Red Cabbage Slaw

½ head red cabbage, thinly sliced
½ red onion, peeled, cut in half and thinly sliced

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¼ cup cider vinegar
½ tsp. fine sea salt
¼ tsp. sugar
lots of freshly ground black pepper
½ cup canola oil

Put the cabbage and onions in a mixing bowl. Make a dressing by whisking together the remaining ingredients in order. Toss the cabbage in the dressing and set aside (can be made a couple of days ahead and refrigerated).

Final Assembly

2 Apples, thinly sliced
6 good, thick slices French bread, buttered and toasted on a grill or under the broiler (or just toasted without the butter if you think that will make a difference to your bottom line)

Pile the hot, delicious piggy on each piece of toast, place a layer of sliced apple over the pork, then put a bit of cabbage slaw over the apples. I like to garnish with chopped chives to add a bit of drama. Since this is a tartine, one should eat this with a knife and fork, but if you wish to just pick it up and go for it, I won't tell.

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