

Jan Buytaert

SHOULDER CARBONADES WITH APRICOTS

IN A SWEET & SOUR SAUCE / Delirium Tremens

For 4 people

4 pieces of shoulder carbonades ('varkensspiering')

Olive oil or butter

Salt and pepper

White sugar

Water

Spiced vinegar

2dl of lightly thickened meat jus

8 crispy stuffed (dry) apricots

8 thin slices of breakfast bacon

Small wooden picks

Taboulé

Cook the shoulder carbonades thoroughly in olive oil or butter on a moderate heat.

Flavour with salt and pepper.

Let the sugar caramelize in a little water and reduce with the herb vinegar.

Remove the shoulder carbonades from the pan, deglaze the pan fat with the meat juice,

pour in the sweet & sour caramel and leave to cook for a while. Add salt and pepper to

taste and adjust the sweet & sour flavour by adding a little more sugar and/or vinegar.

Roll up the apricots in the bacon, secure them with the wooden sticks and grill briefly.

Serve the shoulder carbonades with the sauce, the sticks and a helping of taboulé.

MOTIVATIONAL FOOD PAIRING

The tingling sensation of sweet & sour and pork in the mouth stands firmly in the face of the taste bomb which is this crazy beer. Serve us another piece of pink elephant please!

