



GEAUX PLATES

This distinctive food truck is known for the alligator mascot that's painted on the side of its black truck. Geaux Plates offers its take on a variety of New Orleans foods from Bayou Banh Mi to Breaux Bridge Breakfast and other daily specials.

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Today's Special:

COCHON DE LAIT PO-BOYS

MAKES 12-16 SANDWICHES



INGREDIENTS

Pork

- 1 bone in pork butt (8-10 lbs)
- 2 L bottle Barq's root beer
- 1 small onion, chopped
- 3 cloves garlic
- 2 tbsp vegetable oil

Slaw

- 2 mirlions, julienned
- 3 red apples, julienned
- 1 red onion, finely sliced into half moons
- 3 tbsp mayonnaise
- 1/4 c rice wine vinegar

- Baguettes for serving, preferably Vietnamese style
- Pickled jalapeños for topping
- Salt and pepper to taste

DIRECTIONS

1. Preheat the oven to 350° F.*
2. In a pot just big enough to hold the pork, heat the oil on high.
3. Coat the pork butt liberally with salt, and then add to the hot oil. Sear on all sides until dark brown color is achieved. After browning, turn the pork butt so the fat side is up.
4. Add onion and garlic to the pot, then add root beer until pork is covered. If a small portion of the pork sticks out, that is fine.
5. Cover the pot and put in the oven. Cook 4 hours or until falling apart when pulled with a fork. Remove the pork from the oven, strain and save the liquid, and allow the meat to cool until you are able to handle it.
6. With your hands, or forks, pull the meat into shreds, discarding any excess fat or bone. Place meat into a heat safe container and cover with the strained liquid. Once cooled, the pork can be kept, tightly covered, in the refrigerator for several days. Simply reheat gently in the oven, on the stove, or in a microwave to serve.
7. To make the slaw, combine all slaw ingredients in a large bowl. Mix well and salt to taste.

**If you have time, the pork will be even better if cooked at 200° F for 12 hours.*

Geaux Plates uses its own pickled jalapenos, but store-bought will work as well.

The slaw ingredients are best julienned on a mandoline, if available.



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Enjoy this scrumptious recipe from Geaux Plates compliments of **CORPORATE REALTY**

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