



SPOTLIGHT RECIPE

BLACK AND TAN PORK

For the pork

- Combine the ale, five-spice powder, cayenne, salt and black pepper to taste in a large, resealable plastic bag. Reserve 1/4 cup marinade for the slaw. Add the pork to the bag and mix well. Refrigerate for 2 to 6 hours.

For the glaze

- Heat the olive oil in a saucepan over medium heat. Add the onion and garlic and cook until golden, about 2 minutes. Add 1 tablespoon stout and 1 tablespoon brown sugar, and cook 4 minutes. Add all but 2 tablespoons of the remaining stout, the honey, the remaining 3/4 cup plus 3 tablespoons brown sugar and the ginger. Bring to a boil over medium-high heat, stirring, then lower the heat to medium and simmer until reduced by 1/2, 15 to 20 minutes. Whisk the remaining 2 tablespoons of stout and the cornstarch in a bowl; slowly stir into the glaze and boil 2 minutes. Remove from the heat and let cool.
- Heat the oven to 375 F. Remove the pork from the marinade and transfer to a baking dish. Bake until a thermometer inserted into the center registers 160 F, 35 to 45 minutes. Transfer to a cutting board and let rest for 5 minutes.
- Slice the pork and serve. Drizzle the pork with the glaze.

Ingredients

Servings: 6

For the pork

- One 12-ounce bottle pale ale (preferably Bass)
- 1/2 teaspoon Chinese five-spice powder
- 1/4 teaspoon cayenne pepper
- Kosher salt and freshly ground black pepper
- 3 pounds pork loin

For the glaze

- 1 teaspoon extra-virgin olive oil
- 1 small sweet onion, finely chopped
- 2 cloves garlic, minced
- One 12-ounce bottle stout beer (preferably Guinness)
- 1 cup dark brown sugar, packed
- 1 cup honey
- 1 teaspoon ginger, peeled, minced
- 1/2 teaspoon cornstarch