



INGREDIENTS SERVES 6-8

HOGAO

- 3 TABLESPOONS** vegetable oil
- 1 CUP** sliced scallions
- 1 CLOVE** garlic, minced
- 1 TEASPOON** ground cumin
- 2 CUPS** diced tomatoes
- 1/4 TEASPOON** salt
- 1/4 TEASPOON** freshly ground black pepper

PORK RILLETTES

- 3 1/2 POUNDS** pork shoulder, cut in large pieces
- 1 TABLESPOON** coarse salt, plus more to taste
- 1/2 TABLESPOON** freshly ground black pepper, plus more to taste
- 2 TABLESPOONS** canola oil
- 1 1/2 CUPS** chopped yellow onion
- 2 TABLESPOONS** chopped garlic
- 1/2 CUP** diced celery
- 4 CUPS** low-sodium chicken broth
- 1 CUP** Colombian lager or chicken broth
- 3** bay leaves
- 1 TABLESPOON** chopped fresh thyme
- 2 TEASPOONS** red pepper flakes

CORN AREPAS

- 2 1/2 CUPS** precooked white cornmeal
- 1 TABLESPOON** sugar
- 1 TABLESPOON** coarse salt
- 3 TABLESPOONS** butter, melted
- 3 CUPS** warm water
- 1/4 CUP** canola oil

COOKING UP THE MAGIC

WHITE CORN AND MANGALISTA PORK AREPAS WITH HOGAO

DIRECTIONS FOR HOGAO

1. Preheat oil in a medium saucepan over medium heat for 5 minutes, until hot. Add scallions, garlic, and cumin. Sauté for 1-2 minutes, until fragrant.
2. Add tomatoes and season with salt and pepper. Sauté for 5-7 minutes, until tomatoes are softened.
3. Reduce heat to low and cook, stirring occasionally, for 10 minutes, until thickened.
4. Cool completely and store covered in refrigerator up to 1 week.

DIRECTIONS FOR PORK RILLETTES

1. Preheat oven to 325°F degrees.
2. Generously season pork with salt and pepper; set aside.
3. Heat oil in a large, deep-sided pot over medium heat for 5 minutes. Add onions and garlic and sweat until translucent, about 5 to 7 minutes. Be careful not to brown.
4. Add reserved pork, celery, chicken broth, lager (or chicken broth), bay leaves, thyme, and pepper flakes. Increase heat to medium high and bring to gentle boil. Cook until liquid reduces slightly, about 5 minutes.
5. Cover, transfer to oven, and cook until fork tender, about 3 hours. Remove from oven.
6. Remove pork from liquid, reserving cooking liquid, and transfer to the bowl of an electric mixer fitted with a paddle attachment. Cool for 10 minutes. Mix on low speed until meat is broken up.
7. Strain solids from reserved sauce.
8. Run mixer at a low speed, and slowly add sauce back into meat until it reaches a *pâte*-like consistency. Season with additional salt and pepper, if desired. Set aside and cool while making arepas dough.

DIRECTIONS FOR CORN AREPAS

1. Preheat oven to 350°F. Mix cornmeal, sugar, salt, and melted butter in a large bowl; slowly add water until thoroughly mixed.
2. Wet hands and form ball of dough with 1/4 cup of cornmeal mixture. Press to form arepa cake about 3 inches wide and 1/4- to 1/3-inch thick. (Dough will continue to stiffen. If dough becomes too stiff, add a small amount of water.)
3. Form 2 tablespoons of pork rillettes mixture and into small ball. Place in center of arepa and form cake around meat mixture. Once pork is totally covered, gently press into a flattened cake. Repeat until all arepas are ready for cooking.
4. With caution, heat 1/4 cup canola oil in large sauté pan or skillet over medium heat, until hot. Working in batches, fry arepas for 5 minutes. Turn and fry an additional 5-6 minutes, until golden.
5. Place on prepared baking sheet and repeat step until all cakes are fried, adding more oil to pan if necessary.
6. Bake 5 to 10 minutes or until arepas sound lightly hollow when tapped.
7. Remove from oven and top with hogao before serving.

COOK'S NOTES

Mangalista is a prized breed of pig with meat that is exceptionally juicy, tender, and marbled. "Rillettes" refers to a style of cooking the meat until it's tender enough to easily shred, then blend to form a rustic paste.