

River the restaurant & beverage review



July
2010

Outside the office I am as passionate about food as I am about commercial real estate inside the office. And when it comes to my tastes in food, the more interesting, unique, and delicious, the better. One of my greatest hobbies is traveling the area and sampling some of the cities' most delicious concoctions and finest beverages. Each month I will feature a great local restaurant along with one of my favorite beverage selections.

Bill's Barbeque

As a twist to my typical review, for July 2010 the one year anniversary of my first, I chose to shake things up a bit and offer one of my favorite barbeque and cocktail recipes for those who prefer to dine and entertain at home. Summer in MN is short and a great way to spend a weekend with family, friends and neighbors in the yard on the deck or patio is with barbeque.

This one takes time but the results are spectacular, Pork Shoulder. As an introduction, the Pork Shoulder is divided into two cuts, the picnic and the butt and it is the entire front leg and shoulder of a hog. Purchase an 8+ lb bone in Pork Butt from your local butcher one day prior to the barbeque. The bone enhances the flavor of the meat through a slow and low grill process. You can purchase a dry rub from the butcher shop or grocery store, although making your own is simple, (1/4 cup of brown sugar, two tablespoons each of salt and pepper, three tablespoons of paprika, one teaspoon each of cayenne pepper-chili powder-onion powder). Mix the ingredients together in a bowl, rinse and dry the butt and apply liberally. Place it in a deep foil baking pan then cover with aluminum foil and refrigerate overnight.

At 7:00 AM the next morning fire up the grill and monitor it until it reaches 180-200 degrees and maintain this temperature throughout the grilling process. Place the foil pan loosely covered on the grill. Fill two small tins with hickory chips and place them adjacent to the foil pan to enhance the smoked flavor. Occasionally throughout the grilling process open a can of beer and pour portions over the hickory chips and the butt. In 8-10 hours or at an internal temperature of 190 degrees the pork is ready to be pulled. Please be patient, actual cooking time will vary based upon grill temp consistency, outside temp, size of the butt, etc. Once done take the foil pan off the grill and into the kitchen and let it rest for at least thirty minutes. Take two table forks and separate the meat from the bone. Serve the pork as is with your favorite sauces on the side along with buns and coleslaw for those who prefer their pulled pork as a sandwich. An 8 lb butt should serve 8-10 people and I promise they will be 8-10 very happy people.



Bill's Beverage of the Month



One of my favorite summer day cocktails is a Pisco Sour made specifically with Capel Pisco, (an all natural grape spirit produced in northern Chile. It is a blend of 30% Muscat grapes and 70% Pedro Jimenez and Torontel grapes, then aged in wooden casks for four to six months. It is slowly distilled with the crystal-clear water from the high Andes Mountains, resulting in a transparent spirit with delicate bouquet). You will need the following: Cocktail Shaker, 4oz. Pisco, One Egg White, Angostura Bitters, 4 Tablespoons of Granulated Sugar, 4oz. Lemon Juice; Fill cocktail shaker with ice, add ingredients, shake, strain and pour into a sugar rimmed glass, add a dash of Angostura Bitters. Warning: You'll either love it or hate it. If you love it, watch out – it will sneak up on you.