

Cumin Roasted Pork Loin, Braised Pork Shoulder – Green Chile, “Posole Cake”, Smooth Avocado, Red Chile

3 lb fresh boneless pork loin
1 lb fresh pork shoulder
4 poblano peppers
3 large yellow onions
4 carrots
4 celery stalks
8 oz dried guajillo chiles
1 16-oz can white hominy, liquid drained
2 qt chicken stock
4 cloves garlic, minced
2 ripe avocados
Juice of 2 fresh limes
8 oz canola oil
1 tsp dried Mexican Oregano
4 tsp ground cumin
2 tsp ground coriander
Sea salt
Fresh black pepper
6 whole scallions

Braised Pork

Pre-heat oven to 300°F. Liberally season pork shoulder with salt and pepper and brown all sides in a hot sauté pan with 2 oz canola oil. Place pork in braising container. Rough-chop half the carrots, celery, and onion and sweat in the same sauté pan that was used to brown the pork. This will take 15 minutes. Rough-chop 2 of the poblano peppers and add it to the sauté pan cooking for an additional 5 minutes. Add 1 quart of chicken stock and bring to a boil. Pour mixture into braising container and cover. Place into oven and cook for 3 hours. Pork should be falling apart. Place pork into a Kitchen Aid with the paddle attachment. Slowly turn on and shred the pork. Slowly add the hominy until it is all incorporated. Roast the other two poblano peppers and remove the skin and small dice. Add it to the pork-hominy mixture. Season with salt and pepper, let cool. Make cakes out of the mixture, place in refrigerator.

Red Chile

Rough-chop the rest of the carrot, celery, and onions and coat with canola oil salt and pepper. Grill vegetables until they have a nice charred appearance. In a sauce pot add charred veggies and sweat for 15 minutes over low heat. Add minced garlic, Mexican oregano, coriander, 2 tsp. cumin, and season with salt and pepper. Add guajillo chiles with stem removed. Add remaining chicken stock. Bring to a boil and simmer for 2 hours. Blend mixture and pass through a small holed colander. Keep warm.

Smooth Avocado

Rough-chop avocado into a robot coupe and blend with lime juice and season with salt and pepper. Place covered in refrigerator.

Pork Loin

Pre heat oven to 350°F. Drizzle canola oil over pork and season with 2 tsp. cumin, salt, and pepper. In a hot sauté pan brown all sides of pork. Place onto a roasting pan and roast to desired temperature. Heat a nonstick pan to medium heat, coat with canola oil and place “posole” cakes into the pan. Brown both sides and heat through in oven for 5 minutes.

Plate presentation

Let pork loin rest for 5 minutes before slicing. Place 2-3 ounces of red chile on the bottom of the plate and put “posole” cake on the red chile. Slice pork thinly and fan around the “posole” cake. Place a dollop of smooth avocado on the “posole” cake and garnish with a grilled scallion. Enjoy.

TASTE *2008*
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Tyler Wiard



Elway's Steakhouse
Denver, CO

The road to the ELWAY'S kitchen for Executive Chef Tyler Wiard began in Boulder working alongside local chef legends John Platt and David Query on the line at Q's Restaurant in the Hotel Boulderado. After a stint at Jax-Boulder, another Query restaurant, famed Denver restaurateur Cliff Young recruited Tyler as the opening executive chef of his Napa Café where Tyler's imaginative, exciting and superbly balanced food drew raves from critics.

Two separate stints as executive chef at Mel's, the brainchild of wine man and consummate maitre d' Melvyn Master and his wife Janie, provided Tyler with the chance to experience the culinary world while doing guest chef work at Aqua with Michael Mina, Citronelle with Michel Richard and Wolfgang Puck's Postrio with David and Stephen Rosenthal. Separated by 2 years at The Fourth Story, Tyler's 7 year stretch at Mel's came during it's lofty position as Cherry Creek's hottest spot and Tyler twice scored Top Denver Chef honors from 5280 magazine for his exquisite menus and flawless execution. Two invitations to cook at the James Beard House were amongst the highlights of his Mel's experience.

While at the helm of Elway's Tyler has garnered numerous accolades including critical acclaim in nearly all of Denver's print publications, multiple television appearances and even a feature in Food Network chef's Paula Deen magazine. A tireless supporter of local charities, Tyler appears in numerous fund-raising events each year on behalf of Elway's.