**PORK BUNS**

**INGREDIENTS**
- 3 Cups Ice Wine
- 3 Cups of Water
- 2# Pork Belly
- ½ Cup Honey
- 4 Each Black Peppercorns
- 3 Each Star Anise
- A few sprigs of each- Cilantro, Green Onion, and Thyme
- 4 Each Fresh Smashed Garlic Cloves
- 1 Whole Jalapeño sliced seeds removed
- Store Bought Steam Buns
- Pork Belly

**INSTRUCTIONS:** Season Pork Belly with Salt, Pepper, and Five Spice. Mix first 9 ingredients and soak Pork Belly for 24 hours. Remove from brine and cook at 250 degrees for two to three hours or until internal temperature reaches 180-200 degrees. Let pork rest for 45 minutes. Slice into ¼ inch strips right before serving.

**RIT CATERING**
ICE WINE GLAZE

**Ingredients**

| 2 cups Hoisin Sauce | 1 cup Honey |
| 2 cups Low Sodium Soy Sauce | 2 Cups Ice Wine |
| 2 Tablespoons Fresh Minced Ginger | A few Sprigs of Cilantro and Thyme |
| 2 Tablespoons Fresh Minced Garlic | 1 teaspoon Sesame Oil |

**Instructions:** Put oil in pan over low heat. Add garlic and ginger. Add Ice Wine and let reduce by half. Add the remaining ingredients and reduce until thickened. Assemble pork buns and enjoy.
BLOOD ORANGE VINAIGRETTE

INGREDIENTS

1/3 cup Blood Orange Juice
2 Tablespoons Red Wine Vinegar
4 Tablespoons Ice Wine
2 Tablespoons Honey
1 Tablespoon Minced Shallot

1 Tablespoon Minced Garlic
2 Tablespoons Dijon Mustard
1 Teaspoon Blood Orange Zest
Salt & Pepper to taste

INSTRUCTIONS: Place all ingredients except for the oil in a blender. Turn blender on medium speed and slowly pour oil in while blender is on and be careful. Serve over your favorite salad. Can be made four (4) days in advance.
SWEET SAGE CREAM SAUCE

**INGREDIENTS**

- ½ Cup Ice Wine
- ½ Cup Dry White Wine
- 1 Tablespoon Minced Garlic
- ¼ Cup Fresh Chopped Sage
- 1 ½ Cup Heavy Cream
  (must use heavy cream in this sauce)
- ½ Teaspoon Cinnamon
- ¼ Teaspoon Nutmeg
- ¼ Teaspoon White Pepper
- Salt to Taste

**INSTRUCTIONS:** Place first four ingredients in a sauce pot over medium heat and reduce by half. Add remaining ingredients, reduce until thickened. Serve over sweet potato Gnocchi or your favorite pasta.