

Slow Roasted Leg of Boar



Ingredients

- 4 tablespoons olive oil, divided
- 1 medium yellow onion, roughly chopped
- 2 stalks celery, roughly chopped
- 1 medium carrot, roughly chopped

Info

- **Prep:** -
- **Cook:** 30
- **Serves:** -
- [Source](#)

- 3 large garlic cloves, roughly chopped
 - 4 cups hearty red wine, such as cabernet
 - ½ cup balsamic vinegar
 - 2 teaspoons sea salt
 - 6 whole peppercorns, crushed
 - 2 bay leaves
 - 6 whole juniper berries, crushed
 - 1 (5- to 6-pound) bone-in boar leg
 - ⅓ cup Dijon mustard
- ☆☆☆☆☆ from 0 votes
○ ○ ○ ○ ○
- 

Directions

1. In a large skillet, heat 2 tablespoons of the olive oil over medium-high heat. Add the onion, celery, carrot, and garlic and sauté until lightly browned. Add the wine, vinegar, salt, peppercorns, bay leaves, and juniper berries and bring to a boil. Simmer for 10 minutes, then cool completely before using.
2. Once the marinade is cool, put the boar leg in a rimmed pan large enough to hold the leg. Pour the marinade over the leg. Cover with plastic wrap and refrigerate overnight, turning the leg several times to evenly marinate.
3. One hour before roasting, remove the boar leg from the refrigerator and bring to room temperature. Transfer the leg to a rack set in a roasting pan. Strain the marinade, discarding the solids, and set aside.
4. Preheat the oven to 450°F.
5. In a small bowl, mix the mustard and remaining 2 tablespoons olive oil, and smear the mixture all over the boar leg. Pour the reserved marinade into the pan under the boar leg. Place in the oven and roast for 20 minutes. Reduce the oven temperature to 275°F. Continue cooking the leg until an instant-read thermometer inserted into the thickest part registers 150°F. For a 5- to 6-pound leg, expect a cooking time of 4 to 5 hours (a 10-pound leg can take 8 hours or longer). A good rule of thumb is about 1 hour per pound.
6. Transfer the boar leg to a cutting board. Tent loosely with aluminum foil and let rest for 30 minutes before carving. Make a sauce out of the pan drippings, if desired.

[boar](#), [hunting](#), [onion](#), [celery](#), [carrot](#), [red wine](#), [balsamic vinegar](#), [juniper](#), [pork](#), [mustard](#)

From:
<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:
https://wiki.blessyourhe.art/doku.php?id=recipes:meat:slow_roasted_leg_of_boar

Last update: **2024/01/07 13:33**

