

The Woolly Pub

Perhaps the Woolly concept is best represented by renowned Canadian artist Charlie Pachter's "Queen on a Moose" paintings. These pictures conveyed what would happen if a British pub was transferred to Canada. That pub would feature local foods, beverages and decor. It would be an "All-Canadian" pub featuring the best of the British pub culture. A "local" or home-base pub for its guests.

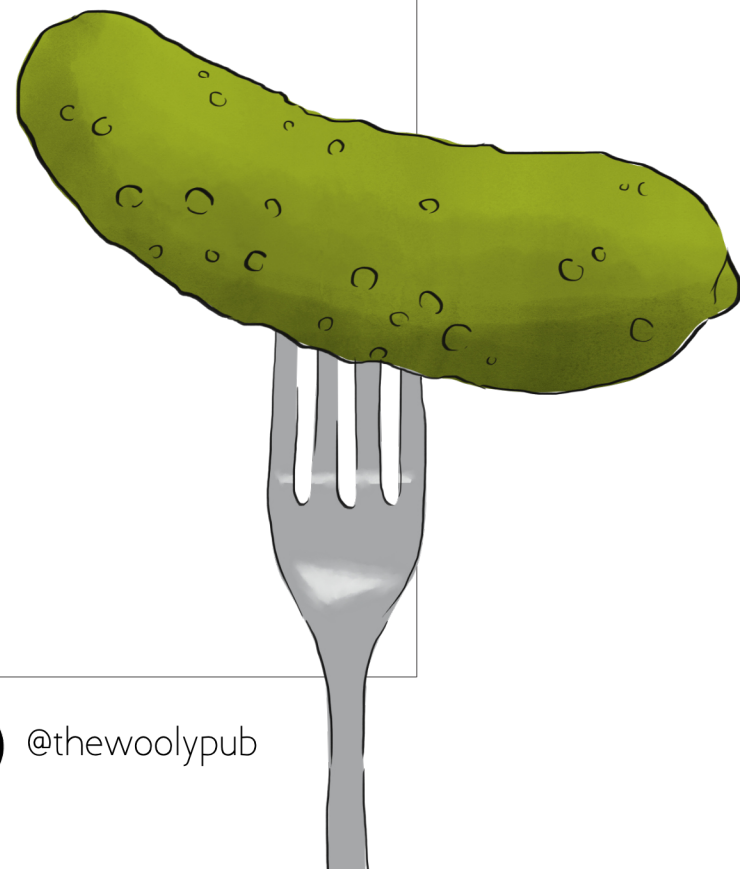


The Woolly was inspired by the Ontario microbrewery "explosion" that occurred in the late 1980's. The brewery industry was dominated by 3 large companies for over 40 years until the start of the craft brewery phenomenon. Teaching a course on beers at the University of Guelph Bob Desautels was keenly aware of this development. When an opportunity to open a pub in downtown Guelph emerged he decided to feature only small microbrews on tap. The rest is history!

Port Belly Reuben

Ingredients (per sandwich)

- 2 oz Sauerkraut
- 1.5 oz Russian dressing
- 2 Slices Grain Revolution Sourdough
- 1 Slice old white cheddar
- 1 oz Garlic butter
- 6 oz prepped pork belly
- Choose your side!



The Sandwich...

Spread the garlic butter on one side of the bread and toast to crisp it up in the pan.
Sear both sides of pork belly in frying pan.

Build the sandwich in the following order: bread (garlic butter side out), Russian dressing, pork belly, cheddar, sauerkraut, bread.

Cut the Sammy in half on a slight angle and stack with a wooden skewer. Garnish with a pickle slice.

The Russian Dressing

Makes 1.5 Litres.

- 1 Lemon
- 4 oz Ketchup
- 3/4 cup Sour cream
- 1/4 bundle fresh parsley
- 1 oz Spanish onion
- 1 tsp Worcestershire sauce
- 2 Dill pickles
- 1 oz Horseradish
- 0.75 litre Mayo

Finely mince onion, parsley and pickles.
Juice lemons, grate horseradish finely.
Mix everything together thoroughly.

Instructions

Cut each pork belly in half widthwise. Rub all sides of the belly down with kosher salt. Allow to cure for 24 hours

Rinse salt from belly. Place each belly (2 pieces each) in separate 4" hotel pans, add all remaining ingredients. Cover with parchment paper, then foil.

Braise in 350F oven until the belly is tender with a fork check

Remove foil/parchment and allow to cool to room temperature. Drain off the liquid.

Once cooled, remove the skin from the belly and discard. Stack the bellies fat to fat and wrap with plastic wrap. Place in a bus bin, cover with another bus bin and weight down with something heavy! Press overnight.

Once pressed, trim the belly to make it square and portion into 5oz pieces. Trim can be used for other dishes, great on a poutine!

The Pork Belly

Makes 4.5 Lb

- 4 oz Peeled garlic
- 1 Lb Spanish onions
- 5 Lb Frozen pork belly
- 3 oz Soy sauce
- 1.5 Tbsp Ground coriander
- 1.5 litre Water
- 1 oz Fennel seeds
- 4 oz Kosher salt
- 0.5 oz Whole pepper
- 1.5 litre Cider
- 0.5 Tbsp crushed red chillies
- 2 oz Fresh ginger

