



Fossil Farms Wild Boar Mini Shoulder Roast with Curried Kale and Spring Garlic

Ingredients

- 1 two [Fossil Farms Wild Boar Mini Roast](#)
- 1 bunch kale
- 3 pieces spring garlic
- 2 tsp [yellow curry powder](#)
- 1 tsp [cayenne pepper](#)
- 1 tbsp. kosher salt
- 1 tbsp. course ground black pepper
- 1 tbsp. grapeseed or blended oil
- 2 tbsp. unsalted butter
- ¼ cup vegetable stock

Directions

Wild Boar

Preheat oven to 275 degrees.

Season the Wild Boar roast with kosher salt and black pepper. Heat cast iron pan on high until just before oil begins to smoke. Sear the roast on all sides. Color should be brown and caramelized. After Wild Boar is seared, remove from pan. Place in oven at 275 degrees on a roasting rack for 1 hour 30 minutes. Remove boar and let rest minimum 10 minutes. Slice thinly to serve.

Kale

Julienne spring garlic and kale. Wash thoroughly. In a medium pot add 1 tbsp. butter and sweat the spring garlic until soft and translucent, then add kale. Add half of the vegetable stock and continue to sweat the kale for 10 minutes. When kale is soft and ready to be served, add the remaining vegetable stock, curry powder and cayenne. Finish with 1 tbsp. butter and season to taste.