

Pork Chop with Manchego Grids

Time: 45 mintues

Level: Medium



ingredients

Pork Chop

12-14 oz double-cut pork chop

Pork Marinade

2 cup Brown Sugar

4 tbsp each:

Cumin, Ancho, Paprika, Salt, Garlic Powder, Oregano, Cayenne, Pepper

Apple vanilla Chutney

1 onion fine dice

6 apples cut into 1/3" wedges

1 tbsp ginger

2cup granulated sugar

1cup apple Cider

1.5 cup apple Cider Vinegar

2 tbsp vanilla

2 parsnips small dice

Manchego Grits

4cup Water

1cup Cream

1c Manchego

1/3lb Butter

Ancho chili powder

Kale

Deglaze pan with Apple Cider vinegar

Add kale and tossork Rub

step by step

1. Marinade the pork chop in spice blend for 30 minutes.

2. While the pork chop marinades, take a medium saucepan, sweat the onions, ginger, and parsnips. When they begin to brown lightly, add your apple. Deglaze with vinegar, cook out the vinegar until the smell subsides. Finally, add sugar, vanilla and apple cider and cook on medium until the liquid has reduced to a syrupy consistency

3. Now your pork chop is ready to cook. Preheat the oven to 400° Heat a pan on medium high heat until the oil is about to smoke. Sear one side until dark brown, flip over and place in the oven.

4. Bring cream and water to a boil and season aggressively with ancho chili and salt.

Add your grits slowly while whisking. When the mixture begins to thicken, add your cheese until it reaches the desired consistency (liquid enough to pour, thick enough to hold its shape). Add butter to finish.

5. After 10 minutes, remove the pork chop from pan and deglaze pan with apple cider. Add kale to the pan and wilt in the cider. Season and serve on the grits under the pork. Finally, top off your pork chop with the delicious apply chutney.