

Grill Pork Blade Chop with Peach Habanero Jam

Serves 6-10

Pork Chop Blade Chops 6 each 10 oz
Brine 8 Quarts
Crispy Onions
Peach Habanero Jam

Peach Habanero Jam Yields 2 ½ Cups

Canned Peaches and Juice 1 Cup
Peach Nectar ¾ Cup
Red Pepper Small Diced ¼ Cup
Habanero Powder 1/8 tsp
Lemon Juice 2 Tbsp.
Apple Cider Vinegar 2 Tbsp.
Brown Sugar ½ Cup
Rib Rub 2 Tbsp.
Salt ¼ tsp
Black Pepper 1/8 tsp
All Spice Pinch
Sugar ¼ Cup
Apple Pectin 2 tsp.

Brine

Water 8 quarts
Salt 1 Cup
Sugar 1 Cup
Bay Leaf 12 each
Fresh Thyme ¼ Bunch

Method

Combine all ingredients. Whisk until Sugar and Salt dissolve. Add Clean Portioned Pork Blade Chops and refrigerate for 8 hours or overnight.

Method

Combine Pectin and White sugar in a bowl and mix. (The sugar will help prevent the pectin from clumping) Add remaining ingredients into a 4-quart saucepot and bring to a boil. Reduce the heat to a simmer and whisk in the pectin sugar mixture. Allow simmering for 5 minutes then cool and serve.

Crispy Firecracker Onions

Lg. White Onions Sliced 2 each
Butter Milk 1 Quart
Franks 1 Quart
AP Flour 1 Quart
Dredge 1 Quart

Method

Peel and Slice Onions ½ inch thick. Combine Franks Red Hot, and Buttermilk and whisk to combine. Allow sliced onions to soak in buttermilk and hot sauce for 15 minutes, then strain off and toss with seasoned Dredge. Shake off excess dredge and deep fry at 325 degrees for 1 minute or until onions are crispy. Transfer the crispy onions to a bakers rack with paper towels and season with salt and pepper. Serve right away.

Dredge

All Purpose Flour 3 Cups
Corn Starch ¾ Cup
Salt 1 ½ Tbsp.
Pepper 1 tsp
Onion Powder 1 Tbsp.
Garlic Powder 1 Tbsp.
Cayenne 1 ½ tsp

Combine all ingredients, then transfer to an air tight container until ready to use.

Greens & Beans with Pickled Turnips

Serves 6-10

Ingredients

Kale cut & washed	3 Bunches
Apple Wood Smoked Bacon	2 Cups
EVOO	1 Tbsp.
White Onion Small Diced	2 Cups
Black Beans Rinsed	2 Cups
Pickled Turnips Med Diced	2 Cups
Kors Chicken Base	1 Tbsp.
Chicken Stock	1 Cup
Chili Flake	tt
Salt and Pepper	tt

Method

Warm a large Rondeaux over medium heat then add EVOO and diced bacon. Cook the bacon until lightly golden brown and aromatic then add chili flake & diced white onions. Cook the onions until soft and translucent. Once onions are soft, add cleaned kale, chicken stock, chicken base and cook the kale until wilted and soft. Remove the pan from the heat and finish with Pickled Turnips & Black Beans and season with salt and pepper.

Pickled Turnips

Yields 2 Cups

Turnips small Diced	2 Cups
White Vinegar	1 Cup
Water	2 Cups
Salt	2 Tbsp.
Sugar	¼ Cup
Pickling Spice	1 Tbsp.

Method

Combine White Vinegar, water, salt sugar and pickling spices in a 4-quart sauce pot and bring to a boil. Add diced turnips and cook for 1 minute then transfer to a tempered container and cover and let sit at room temp for one hour. Cool pickles and store in the refrigerator until ready to use.

To Cook The Pork Blade Chops

Remove Pork Blade Chops from brine and dry off. Season with salt and Pepper and Grill for approximately 5-6 minutes. Flip the blade chop and glaze with Peach Habanero Jam and continue to cook until the internal temperature reaches 145 degrees. Remove from heat and allow to rest for at least 3 minutes, slice and serve with Greens & Beans and Crispy Firecracker Onions.