

PORTERHOUSE CALYPSO
WITH PROSCIUTTO & GOAT CHEESE DUMPLINGS
Created by Chef Omar J. Feyen Serves 4-6

CALYPSO MARINADE

6 garlic cloves, minced
2 jalapeño chiles, seeded and minced
1 Tbsp Chef's Seasoning (see recipe)
1/4 cup red wine vinegar
1/4 cup packed brown sugar
1/4 cup honey
1/2 cup chopped fresh cilantro
1/2 cup chopped fresh oregano leaves
Juice of 3 limes
1 cup extra-virgin olive oil

In bowl, stir together all ingredients until well mixed.

CHEF'S SEASONING

2 Tbsp kosher salt
4 tsp granulated garlic
4 tsp pepper
1 Tbsp granulated onion
1 Tbsp Cajun Seasoning (see recipe)

Combine all ingredients thoroughly.

CAJUN SEASONING

4 tsp paprika
1 1/2 tsp pepper
1 tsp sea salt
1 tsp garlic powder
1 tsp cayenne pepper
1 tsp dried thyme
1/2 tsp dried oregano

Combine all ingredients thoroughly.

PROSCIUTTO & GOAT CHEESE DUMPLINGS

1 cup all-purpose flour
1 Tbsp chopped fresh parsley
1 Tbsp finely chopped fresh chives
1 tsp salt
1 tsp chopped fresh marjoram leaves
1 tsp pepper
3/4 tsp baking powder

1/4 cup thinly sliced prosciutto
1 extra-large egg
1/4 cup pork or chicken stock plus extra for boiling
1/4 cup buttermilk
1/4 cup crumbled or diced goat cheese
2 Tbsp panko (Japanese bread crumbs)

Heat oven to 400°F. In bowl, stir together flour, parsley, chives, salt, marjoram, pepper, and baking powder. Bake prosciutto 5 minutes or until almost crisp. Cool and chop. Set aside. Stir egg, 1/4 cup stock, the buttermilk, cheese, panko, and chopped prosciutto into flour mixture. Mix thoroughly with spoon; refrigerate until ready to cook.

In heavy saucepan, place enough stock to at least cover twice the depth of dumplings. Bring to a boil. Drop 1 heaping Tbsp flour mixture into boiling stock. (Do not overcrowd pan—leave room for dumplings to double in size.) Bring stock to a soft simmer. Cover and cook 5-8 minutes depending on size of dumpling. (It is best to cook just the first time to measure cooking time.) Remove dumplings from stock. Drain slightly; keep warm until service.

CALYPSO GLAZE

1 cup dry white wine
1 shallot, minced
1 tsp chopped fresh marjoram leaves
1/2 tsp cracked black peppercorns
1 1/2 cups pork or chicken stock
1 Tbsp cornstarch
1 Tbsp water
2 Tbsp chopped fresh parsley
1/4 cup unsalted butter, cut into 1/4-inch cubes

In saucepan, simmer wine, shallot, marjoram, and peppercorns until reduced by half. Add stock to pan. Bring to a simmer; reduce by half. Strain broth; discard solids. Return broth to pan. In small bowl, mix cornstarch and water to make slurry. Whisk slurry into broth in pan until thick and smooth. Stir in parsley. Add butter at service.

PORK PORTERHOUSE CALYPSO

4-5 (12-oz) center-cut loin pork chops
Calypso Marinade (see recipe)
1/4 cup Chef's Seasoning (see recipe)
1/4 cup butter

Add pork chops to Marinade, coating evenly. In plastic resealable food-storage bag, place pork and marinade. Squeeze to remove excess air; seal bag. Marinate in refrigerator 2-4 hours. Remove pork from marinade; discard marinade.

Sprinkle each side of each chop with 1/2 Tbsp Chef's Seasoning. Broil chops 4-5 minutes. Turn chops 25°. Broil 4-5 minutes longer. Turn chops over; broil and turn 25° until internal temperature of chops is 150°F. Rub each side of each chop with butter.

Plating

Place Prosciutto & Goat Cheese Dumplings in center of each plate. Lean pork chop on dumplings. Divide Calypso Glaze evenly among plates over dumpling and chops. Garnish plates with fresh seasonal vegetables.