



CHEF GEORGE P. SNYDER

McCormick and Schmick's
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George P. Snyder is the executive chef for McCormick and Schmick's in Minneapolis. Snyder began his culinary career in the early 1980s at Commander's Palace in New Orleans where he worked with Emeril Lagasse and Paul Prudhomme. He returned to Minnesota to work as the night sous chef at the Fort Snelling Officers Club. Snyder continued to gain culinary experience while working for the Palomino/Kincaid chain, The Table of Contents and the Radisson Hotel and Conference Center in Plymouth as their executive chef where he proudly served award winning food and donated his time and talents to charitable events.

BRAISED PORK BELLY IN CHIPOTLE-HOISIN SAUCE

Created by Chef George P. Snyder

Serves 4

PORK BELLY

5 lb pork belly
1 tsp ground cumin
1 tsp salt
1 tsp pepper

3 cups hoisin sauce
2 cups chicken stock
1 (7-oz) can chipotle chiles en adobo

Cut pork belly into 12" squares; rub with cumin, salt and pepper. In pan, sear pork until browned. Stir in hoisin sauce, stock and chiles en adobo. Bring to a boil; reduce heat. Simmer 2 hours or until pork is tender.

PESTO

2 oz pumpkin seeds
1 oz minced garlic
1 oz grated Parmesan cheese

1 oz olive oil
2 bunches fresh cilantro
Salt and pepper to taste

In blender, puree all ingredients until smooth.

Plating

Place Pork Belly on cooked black beans. Top with 1 oz Chipotle-Hoisin Sauce. Drizzle Pesto over pork and black beans.