

GRILLED SPICED BONELESS PORK CHOPS
WITH CRANBERRY-CITRUS CHUTNEY AND HONEY-CHEVRE TUILLE
ACCOMPANIED BY SWEET WHIPPED POTATOES
Created by Chef Rob Lang Serves 8

Marinade

1/2 cup pulp-free orange juice
1/4 cup cottonseed oil
1/4 cup Champagne vinegar
3 Tbsp packed brown sugar
1 Tbsp kosher salt
1 Tbsp ground cinnamon
1 Tbsp paprika
1 tsp ground cloves
1 tsp cracked black pepper
1/2 tsp ground ginger
1/2 tsp ground nutmeg
1/2 tsp cayenne pepper

16 (4-oz) boneless pork chops

Stir together Marinade ingredients until well mixed. Place pork chops in pan or bowl; add marinade. Let sit overnight. Grill pork chops to desired temperature.

CRANBERRY-CITRUS CHUTNEY

3/4 cup cranberry juice
3/4 cup orange juice
1/4 cup Champagne vinegar
1/4 cup Port wine
1/4 cup honey
4 oz brown sugar
1 Tbsp allspice berries
1 star anise pod
1/3 cup sun-dried cranberries
2 oranges, peeled and segmented
1/2 lemon, peeled and segmented
1/2 lime, peeled and segmented

In saucepan, combine cranberry juice, orange juice, vinegar, wine, honey, brown sugar, allspice, and star anise. Cook over medium-low heat until reduced by half. Add cranberries; cook 10 minutes longer. Remove from heat. Fold citrus segments into liquid. Cool quickly to room temperature.

HONEY-CHEVRE TUILLE

5 Tbsp all-purpose flour
1/4 cup sugar
1/4 cup chopped pecans
1/4 tsp cayenne pepper
1 tsp chopped fresh mint (optional)
6 Tbsp honey
1/4 cup chevre

Heat oven to 350°F. Combine flour, sugar, pecans, cayenne, and mint, if using. Mix well. Add honey and chevre. Mix until evenly incorporated. On parchment-lined pan, form mixture into little balls (about 2 Tbsp each). Bake 6 minutes. Cool tuilles on pan.

SWEET WHIPPED POTATOES

2 1/2 lb sweet potatoes, peeled and cut into 2-inch dice
1/4 cup half-and-half, heated
1/4 cup packed brown sugar
2 Tbsp honey
1/2 tsp kosher salt
1/2 tsp ground cinnamon
1/4 tsp white pepper
1/4 tsp ground nutmeg

Heat oven to 350°F. Steam or boil sweet potatoes until soft. Place on baking sheet; bake 5 minutes. In mixer, beat baked sweet potato cubes and remaining ingredients until smooth. Place sweet potato mixture in pastry bag.

Plate Garnish

Blanched asparagus
Fresh mint leaves
Orange zest
Curled scallions

Plating

Fan 5 pieces asparagus with tips starting at 4:00 on plate, going to 8:00, and ends coming together at 12:00. Pipe sweet potatoes over ends of asparagus. Shingle 2 pork chops in center of plate leaning on sweet potatoes. Spoon 2 oz Cranberry-Citrus Chutney over chops. Place 1 Honey-Chevre Tuille in sweet potatoes behind chops; place mint leaf in front of tuille. Sprinkle orange zest over chutney. Sprinkle scallion curls around plate.