

Menu Du Jour

28 Jan 2004

Mixed field greens, tomatoes, carrots, and onions
with balsamic vinaigrette
Smoked Pork Chops
with Chipotle-Honey Sauce
Braised Red Cabbage
Maple Chipotle Sweet Potatoes
Sugar Snap Peas

Smoked Pork Chops with Chipotle-Honey Sauce

Smoked pork chops are completely cooked and only need to be reheated making this a quick entrée to prepare. The honey balances nicely with the sweet potatoes while the smoked Jalapenos add a nice contrast.

2 Smithfield smoked pork chops, about one-inch thick
1 tablespoon olive oil
1 medium sweet onion, finely diced
1 cup ketchup
1/4 cup cider vinegar
1 tablespoon puréed Chipotle in adobo
Kosher salt and black pepper, to taste

Bring chops to room temperature. Heat oil in a large nonstick skillet over medium-high heat and cook onion until translucent. Season chops with salt and pepper. Add chops to skillet and brown on both sides for one to two minutes per side. Remove chops from pan and set aside.

In a small bowl, combine remaining ingredients. Add to skillet. Return chops to pan, turn chops to coat both sides with sauce and simmer to heat through, about four to five minutes.

Maple Chipotle Sweet Potatoes

Plain baked sweet potatoes are great but this recipe adds the sweetness of pure maple syrup and the smoky taste of Chipotle chiles.

2 medium-size sweet potatoes
4 Chipotle chiles
1/4 cup milk
1 tablespoon unsalted butter
3 tablespoons maple syrup
Kosher salt and freshly ground pepper, to taste
Ground nutmeg, for garnish

Menu Du Jour

Soak Chipotles in boiling water for 30 minutes; remove core, seeds, and ribs, and purée in a blender with several tablespoons of water. Set aside. (Alternately, prepare Chipotles in adobo below and use one tablespoon Chipotle in adobo purée.)

Preheat oven to 450° F. Pierce the sweet potatoes two or three times with a sharp knife. Bake for 45 minutes to one hour, or until the flesh is tender. Remove from oven. When cool enough to handle, scoop flesh into a medium mixing bowl.

Heat the milk, butter, and maple syrup in a small saucepan; do not boil. Add to potatoes and mash mixture together. Add one tablespoon of Chipotle purée, mix well. Season to taste with salt and pepper. (Recipe may be prepared to this point and held, refrigerated and covered, for one day.) Scoop potato mixture into a buttered casserole dish and bake, uncovered, at 350° F. for about 30 minutes or until warmed through.

Chipotles in Adobo

10 medium-sized Chipotle chiles, stemmed and slit lengthwise
1/3 cup diced onion
1/3 cup cider vinegar
2 cloves garlic, minced
1/4 cup ketchup
1/4 teaspoon kosher salt

Combine all of the ingredients in a pan with three cups of water. Cover and cook over very low heat for 1 to 1 1/2 hours, until the chiles are very soft and the liquid has been reduced to one cup.

For Chipotle purée, place the cooked Chipotles and sauce in a blender and purée, adding water if needed. Put through a fine sieve to remove seeds. Makes one cup.

Sugar Snap Peas

Sugar snap peas have strings or a “spine” that must be removed before eating. Pinch the very tip of the pea to get hold of the string and pull the string up the straightest side toward the stem end.

2 cups Sugar Snap Peas
1 tablespoon kosher salt
2 tablespoons unsalted butter
Kosher salt and black pepper, to taste

Fill a medium saucepan half-full of water, add salt, and bring to a boil over medium heat. Add peas, reduce heat to a simmer, and cook for two minutes. Drain well and return saucepan to stovetop. Add butter and cook until butter is melted. Season to taste with salt and pepper.

Menu Du Jour



Braised Red Cabbage

- 1/2 medium red cabbage
- 1 cup onion slices
- 2 tablespoons unsalted butter
- 1/4 cup water
- 1/4 cup red wine vinegar
- 1/4 cup brown sugar, firmly packed
- 1 apple, cored and sliced
- 1/2 teaspoon kosher salt
- 1 tablespoon caraway seeds

Quarter the cabbage; cut away the core, then coarsely shred half of the cabbage reserving other half for another use. Melt butter in a large skillet over medium-low heat. Add cabbage and onion, cook three to four minutes. Add water, vinegar, and brown sugar. Cover and cook for about 15 to 20 minutes, stirring occasionally.

Add the apple slices, salt, and caraway seeds. Stir well; heat, uncovered, about two to three more minutes.

Menu Du Jour



Plate presentation

Using a slotted spoon, place a heaping portion of braised cabbage on service plate. Place smoked pork chop atop cabbage and drizzle with pan sauce. Scoop sweet potato onto service plate. Dot with butter and sprinkle lightly with nutmeg. Arrange sugar snap peas on plate.