

French Bone-In Pork Chop with Black Currant Sauce and Celery Root Purée



INGREDIENTS:

- 1 tbsp Vegetable oil
- 2 Thick bone-in pork rib chops
- ... Kosher salt
- ... Freshly ground pepper to taste
- 2 Garlic cloves, smashed
- 1 tbsp Butter

BLACK CURRANT SAUCE INGREDIENTS:

- 2 cups Dried currants
- 1 tbsp Olive oil
- 1 Shallot, finely diced
- ½ cup 13th Street red wine
- ½ cup Chicken stock
- 1 Clove garlic, smashed
- ½ tsp Cinnamon
- 1 tsp Fresh rosemary, finely chopped

CELERY ROOT INGREDIENTS:

- 3 Heads of celery root, peeled and chopped
- 3 cups Chicken stock (add water if you need more liquid)
- 2 tbsp Butter
- ½ cup 35% cream (may need more)
- ... Pinch of nutmeg
- ... Salt and pepper to taste

DIRECTIONS:

Preheat oven to 375°F. Heat oil in a large cast iron pan over medium heat. Add butter. Season pork chops with salt and pepper. Cook pork chops on each side for 3 to 5 minutes until each side has a nice golden crust and an internal temperature of 145°F for medium.

Tilt pan and spoon foaming butter and drippings over pork chops and let rest of 5 to 10 minutes.

CURRANT SAUCE DIRECTIONS:

Heat olive oil in small pan. Add shallots and sweat for 1 to 2 minutes. Add garlic, rosemary, and dried currants. Add wine and chicken sauce and reduce liquid until currants are soft and sauce is thickened. Add more red wine if sauce is too thick.

CELERY ROOT PURÉE DIRECTIONS:

Bring celery root to a boil in chicken stock in medium size pan. Once tender, drain any excess liquid. Transfer to food processor, and blend with butter, nutmeg, salt and pepper. Finish with 35% cream to thin out.

Spread the purée on plate, place pork chop on top and garnish with currant sauce.

Enjoy with our Cabernet Merlot 2019!