

Seared Bone In Pork Chop with Mushroom Duxelle paired with Davis Estates Cabernet Franc

INGREDIENTS:

Mushroom Duxelle

6 tablespoons unsalted butter
3/4 cup (about 3) shallots, minced
1 tablespoon garlic, minced
3 pounds white button mushrooms, wiped clean,
stemmed and finely chopped
3/4 teaspoon salt
1/2 teaspoon freshly ground white pepper
3/4 cup Davis Estates Cabernet Franc
1 tablespoon soy sauce
1 tablespoon balsamic vinegar
1 tablespoon Worcestershire sauce
1/4 cup heavy cream
1/2 cup chicken broth

SERVES: 4

Pork Chop

4 (8- to 10-ounce) bone-in pork rib chops, 3/4 to 1
inch thick, trimmed
Salt and pepper
1 tablespoons extra-virgin olive oil
1 bunch broccoli rabe
White truffle oil, use only a few drops per plate
for garnish

Rutabaga Puree

2 rutabagas , peeled and cut into 1-inch pieces
4 tablespoons unsalted butter
2 teaspoons granulated sugar
1 teaspoon kosher salt

METHOD:

Rutabaga Puree

- In a saucepan add rutabaga, 1 tablespoon of salt and enough cold water to cover the rutabaga. Bring to a boil then reduce to a simmer and cook until very tender, 30 to 40 minutes.
- Drain the rutabagas, return them to the pan, and heat gently for 2 or 3 minutes to dry them.
- Mash the rutabagas with a potato masher, add butter, sugar and salt.

Mushroom Duxelle

- In a large sauté pan, melt the butter over medium-high heat. Add shallots and garlic, stirring for about 2 minutes. Add mushrooms, salt and white pepper.
- Continue stirring until the mushrooms begin to caramelize and all the liquid has evaporated, about 20 minutes. Add wine, soy sauce, balsamic vinegar and Worcestershire, stirring to deglaze the pan and until the liquid has all evaporated, about 5 minutes. Then add in cream and chicken broth and cook until heated through.

Pork Chop

- Season pork chops with salt and pepper. Heat 2 tablespoons oil in medium size skillet over medium-high heat until just smoking. Add pork and cook until well browned and meat registers 140 degrees, about 6 minutes per side. Transfer to platter and tent with foil to assist with the resting process.

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To Finish

On a warm plate, spread a generous amount of Rutabaga Puree. Place the Pork Chop on top with the Mushroom Duxelle. Garnish with a few scattered drops of white truffle oil on each plate. Serve immediately with a glass of Cabernet Franc.