

STUFFED DOUBLE CUT PORK CHOPS

F HARD

Last Modified: 07/15/2014

PREP: 2 To 4 Hrs
COOK: 1 Hr
OVEN: 350

PORK

MAKES 4 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-----|---------|--|-------------|
| 4 | Large | Double-Cut Pork Chops (Bone-In) | Butterflied |
| 2 | Tbsp | Olive Oil | For Frying |
| 1/4 | Cup | Bacon Fat | For Frying |
| 4 | Tsp | Fresh Italian Parsley Leaves (Garnish) | Minced |

BRINE

| | | | |
|-----|------|------------------------|--|
| 5 | Cups | Water | |
| 1/4 | Cup | Kosher Salt | |
| 1 | Tbsp | Ground Black Pepper | |
| 3 | Tbsp | Dijon Mustard | |
| 1 | Tbsp | Hand Rubbed Dried Sage | |
| 1 | Tbsp | Garlic Powder | |

STUFFING #1 (MUSHROOM)

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|-------|---------|---------------------------|------------|
| 2 | Tbsp | Olive Oil | |
| 1 | Tbsp | Unsalted Butter | |
| 1/2 | Cup | Dried Pancetta | Chopped |
| 1/4 | Cup | Yellow Onion | Fine Chop |
| 1/2 | Cup | Small White Mushrooms | Thin Slice |
| 1 +/- | Pinches | Kosher Salt | To Taste |
| 1 +/- | Pinches | Fresh Ground Black Pepper | To Taste |
| 1/2 | Cup | Fontina Cheese | Shredded |
| 1 | Tsp | Fresh Sage Leaves | Minced |

STUFFING #2 (ITALIAN SAUSAGE)

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|-------|---------|-------------------------------|-------------|
| 1 | Stick | Unsalted Butter | Melted |
| 3 | Tbsp | Extra Virgin Olive Oil (EVOO) | |
| 1 | Large | Vidalia Onion (Sweet) | Julienned |
| 1/2 | Cup | Celery | Fine Dice |
| 2 | Cloves | Garlic | Thin Sliced |
| 1/2 | Pound | Sweet Italian Sausage (Bulk) | |
| 1/4 | Cup | Fresh Baby Spinach | Chopped |
| 1/4 | Cup | Croutons | Toasted |
| 1 1/2 | Cups | Chicken Stock (Swanson) | |
| 1/4 | Cup | Heavy Cream | |
| 1/2 | Bunch | Fresh Italian Parsley Leaves | Fine Chop |
| 1 | Cup | Parmesan Cheese | Grated |
| 1 +/- | Pinches | Kosher Salt | To Taste |

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|-------|---------|---------------------------|----------|
| 1 +/- | Pinches | Fresh Ground Black Pepper | To Taste |
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STUFFING #3 (CORNBREAD / CHERRY / CRANBERRY)

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|-------|---------|---------------------------|-----------|
| 1 1/2 | Cups | Cornbread | Crumbled |
| OR | | | |
| 1 1/2 | Cups | Johnny Cake (Sweetener) | Crumbled |
| 2 | Tbsp | Golden Raisins | |
| 1/4 | Cup | Walnuts | Chopped |
| 1/4 | Cup | Dried Cherries | Chopped |
| 1/4 | Cup | Dried Cranberries | Chopped |
| 1/4 | Cup | Buttermilk | |
| 2 | Tsp | Fresh Sage Leaves | Fine Chop |
| 1 +/- | Pinches | Kosher Salt | To Taste |
| 1 +/- | Pinches | Fresh Ground Black Pepper | To Taste |

BREADING

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|-----|-------|---|--------|
| 1 | Tbsp | Recipe: Seasoning - Italian - Italian Seasoning | |
| 1 | Tsp | Ground Black Pepper | |
| 3/4 | Cup | Panko Bread Crumbs (Kikkoman) | |
| 1/2 | Cup | All Purpose Flour | |
| 3 | Large | Eggs | Beaten |

SAUCE

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|-----|------|-------------------------|-----------|
| 1/4 | Cup | Shallots | Fine Chop |
| 1 | Cup | Chicken Stock (Swanson) | |
| 2 | Tbsp | Dijon Mustard | |
| 2 | Tbsp | Plain Yogurt | |
| 2 | Tbsp | Lemon Juice | |
| 1/2 | Tsp | Kosher Salt | |

PREPARATION

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| HINTS | You want to purchase nice Loin End Pork Chops here. Your butcher will have to special cut them to be "Double-Cut". They will end up being well over an inch thick. |
| FACTOID | Pancetta is an Italian Peppery Bacon. American Pepper Bacon is a very acceptable substitute. |
| TOOLS | <ol style="list-style-type: none"> 1) Medium Mixing Bowl 2) Gallon Zip Lock Bag 3) 2 - Pie Tins 4) Stainless Steel Skillet & Lid 5) Aluminum Half Sheet Pan & Wire Rack 6) Instant Read Thermometer 7) Wooden Toothpicks (NOT Colored) 8) Stick Blender |

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| PREP | <p>DISH</p> <p>1) Using a sharp paring knife, cut a lengthwise pocket all the way to the bone in the center of each Pork Chop for the Stuffing Mix. Place all of the Brine Ingredients in a gallon zip lock bag, seal and squeeze to mix it thoroughly.</p> <p>2) Mince the Parsley Leaves and set them aside.</p> |
| PREP | <p>STUFFING #1</p> <p>1) Chop the Pancetta and set it aside.</p> <p>2) Finely chop the Yellow Onion and set it aside.</p> <p>3) Slice the Mushrooms and set them aside.</p> <p>4) Shred the Fontina Cheese and set it aside.</p> <p>5) Mince the Sage Leaves and set them aside.</p> |
| PREP | <p>STUFFING #2</p> <p>1) Julienne the Sweet Onion and set it aside.</p> <p>2) Finely dice the Celery and set it aside.</p> <p>3) Thinly Slice the Garlic Cloves and set them aside.</p> <p>4) Coarsely chop the Baby Spinach and set it aside.</p> <p>5) Finely chop the Parsley Leaves and set them aside.</p> <p>6) Grate the Parmesan Cheese and set it aside.</p> |
| PREP | <p>STUFFING #3</p> <p>1) Finely crumble the Cornbread and set it aside.</p> <p>2) Chop the Walnuts and set them aside.</p> <p>3) Chop the Dried Cherries and set them aside.</p> <p>4) Chop the Dried cranberries and set them aside.</p> <p>5) Finely chop the Sage Leaves and set them aside.</p> |
| PREP | <p>BREADING</p> <p>1) Beat the Eggs until no white streaks are visible and set them aside.</p> |
| PREP | <p>SAUCE</p> <p>1) Finely chop the Shallots and set them aside.</p> |
| 1 | <p>Pork Chops: Trim any excess fat off of the Pork Chops. Cut a deep slice in the middle all the way to the bone (Do NOT cut through so there is more than one opening).</p> |
| 2 | <p>4 Hours Before: Place the Pork Chops inside a gallon zip lock bag, squeeze out all of the air, seal and squeeze so the Brine Mixture coats all of the Pork Chops - inside the slits and all. Refrigerate them for a minimum of 2 hours, 4 is better.</p> |
| 3 | <p>STUFFING #1: In a large skillet over medium high heat, add in the Butter. As soon as it melts add in the Olive Oil and whisk to mix it well. Heat until the Butter stops bubbling. Add in the Pancetta, cook it until crispy and set it aside. Add the Onions into the remaining Oil and saute them until transparent, about 4 minutes. Add in the Mushrooms, sprinkle them generously with Salt and a little Pepper and saute them while stirring until they have shrunk and darkened, about 8 to 10 minutes. Add in the Sage and the Crisp Pancetta, saute while stirring for an additional 3 minutes. Spread the mixture out on a cutting board to cool. Once cool, finely chop it and add it into a small mixing bowl. Mix in the Fontina Cheese and set it aside.</p> |

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| 3 | <p>STUFFING #2: In a large skillet over medium high heat, add in the Butter and Olive Oil, then sweat the Onion, Celery and Garlic until the Onions are translucent, about 3 minutes. Add in the Sausage, and allow it to cook through, stirring often and breaking it apart. Add in the Spinach and Toasted Croutons. Mix them well, then add in the Chicken Stock, Cream and Parsley. Cook until it thickens. Stir in the Cheese and season it to taste with Salt and Black Pepper. Allow the stuffing to cool completely.</p> |
| 3 | <p>STUFFING #3: In a medium mixing bowl thoroughly mix all of the listed ingredients together.</p> |
| 4 | <p>Remove the Pork Chops from the Brine and pat them dry, inside the slit and all. Fill each pocket evenly with some of the cooled Stuffing Mixture and seal them closed with toothpicks. Reserve any leftover Stuffing Mixture for the Sauce. Preheat the oven to 350 degrees with a rack in the center.</p> |
| 5 | <p>BREADING: In a pie tin, add in the Panko Bread Crumbs, Italian Seasoning, Flour and Black Pepper, and mix them thoroughly. In a second pie tin, pour in the well beaten Eggs. One at a time, carefully (so the stuffing doesn't fall out) dredge each Pork Chop thoroughly in the Egg mixture, and lay them in the dry Breading Mixture, coat them thoroughly, on the top, bottom and edges and pat them lightly to adhere the Breading Mixture. Set the Pork Chops on a drying rack for 15+ minutes to completely adhere the Breading Mixture.</p> |
| 6 | <p>In a large skillet over medium high heat, add in the Bacon Fat and Olive Oil and heat until it shimmers. Add in the Pork Chops (NOT touching) and fry them until golden brown, about 5 minutes on each side. Turning carefully so as to not split the pockets open. Hold the Pork Chops carefully with tongs and fry the edges lightly too.</p> |
| 7 | <p>Move the drying rack to a sheet pan. Place the Pork Chops (again, NOT touching) on the rack and bake them until the internal temperature reaches 140 degrees, about 15 minutes. Remove from the oven and lightly tent them with aluminum foil while you make the Sauce.</p> |
| 8 | <p>SAUCE: Meanwhile make the Sauce. In the same pan that the Pork Chops were fried in, over medium high heat, add in the Shallots and any remaining stuffing and cook it for 5 minutes. Deglaze the pan with the Chicken Stock and scrape the bits of Fond from the bottom. Whisk in the Mustard, and Yogurt until well combined. Add in the Lemon Juice and Salt. Use a stick blender to puree the Mixture and cook until it thickens and reduces by at least 1/2. Stirring every so often to prevent burning.</p> |
| SERVE | <p>Remove the Pork Chops from the sheet pan, and arrange them on a warmed serving platter. Remove the toothpicks by gently pulling them up between the tines of a fork so as to not split the stuffing pockets open. Drizzle them heavily with the Sauce. Garnish with the Parsley and serve immediately with side dishes of your choice.</p> |