

Pork Porterhouse with Brussels Sprouts, Heirloom Grits, Crispy Onions and Honey

Serves 4

Prep Time: 10 Minutes

Cook Time: 45 Minutes

Ingredients

Pork Porterhouse Chops 8-10oz	4 each
Olive Oil	2 Tbsp.
Salt	2 Tbsp.
Pepper	2 Tbsp.
Brine	4 Quarts

Brine

Water	4 Quarts
Salt	½ Cup
Sugar	½ Cup
Bay Leaf	6 each
Fresh Thyme	6 Sprigs

Method

Whisk together all ingredients for the brine until the water is clear. Place Pork Porterhouse in the brine for at least 8 hours or overnight in your refrigerator. The following day remove the pork porterhouses from the brine and pat dry. Drizzle with EVOO and season with salt and pepper. Place on a baker's rack on a sheet tray and roast in your oven at 375 degrees. Cook for about 20-30 minutes or until the internal temperature reaches 145 degrees with an instant read thermometer. Allow the pork to rest for at least 3-5 minutes then serve.

Cheesy Grits

Yields 4 Cups

Anson Mills Grits	1 Cup
Milk	1 ½ Cups
Water	2 ½ Cups
Butter	1 Tbsp.
EVOO	1 Tbsp.
Boursin Cheese	¼ Cup
Gruyere	¼ Cup
Salt	2 tsp.
Honey	4 Tbsp.

Method

Combine water and milk in a 2-quart sauce pot and bring to a boil. While boiling whisk in grits until fully dispersed into the liquid. Reduce your heat to low so your grits cook at a continuous light bubble and cook until grits are tender about 40 minutes (stirring occasionally). Once grits are tender finish with butter, EVOO, Boursin Cheese, & Gruyere until cheese is fully melted and "stretchy". Season with salt to taste and serve with a drizzle of honey over the top.

Roasted Brussels Sprouts

Ingredients

Brussels Sprouts (Split in Half)	1 Pound
Olive Oil	2 Tbsp.
Mustard Seeds	2 Tbsp.
White Wine Vinegar	3 Tbsp.
Sugar	1 tsp.
Salt	1 tsp.

Method

Clean Brussels Sprouts, cut in half and set aside. In a small sauce pot combine white wine vinegar, salt and sugar and bring to a boil. Pour Mustard Seeds into the hot vinegar and allow them to sit in the pickling liquid until the mustard seeds absorb all the liquid. Transfer the pickled mustard seeds to an air tight container and refrigerate until ready to use.

Toss the Brussels sprouts in olive oil and season with salt. Transfer to a baking tray and broil for 5-7 minutes or until Brussels are charred and cooked through. Transfer to a mixing bowl and toss with 2 Tbsp. of Pickled Mustard seeds, season with salt and serve.

Crispy Onions

Lg. White Onions Sliced	1 each
Butter Milk	2 Cups
Franks	1 Cup
Dredge	1 Quart

Method

Peel and Slice Onions ½ inch thick. Combine Franks Red Hot, and Buttermilk and whisk to combine. Allow sliced onions to soak in buttermilk and hot sauce for 15 minutes, then strain off and toss with seasoned Dredge. Shake off excess dredge and deep fry at 325 degrees for 1 minute or until onions are crispy. Transfer the crispy onions to a bakers rack with paper towels and season with salt and pepper. Serve right away.

Dredge Yields 1 Quart

All Purpose Flour	3 Cups
Corn Starch	¾ Cup
Salt	1 ½ Tbsp.
Pepper	1 tsp
Onion Powder	1 Tbsp.
Garlic Powder	1 Tbsp.
Cayenne	1 ½ tsp

Method

Combine all ingredients, then transfer to an air tight container until ready to use.