



## Menu du Jour

*12 Feb 2005*

### Cackalacky Stuffed Pork Chops

Paired with 2001 Steele Catfish Vineyards Zinfandel

Roasted Garlic Mashed Potatoes

Sautéed Sugar Snap Peas and Baby Carrots

(Serves two)

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### Cackalacky Stuffed Pork Chops

*A fruit stuffing adds a nice contrast to the double-thick roasted pork chops that are bathed with Cackalacky Combo Condiment while roasting. Serve with roasted garlic mashed potatoes (or mashed sweet potatoes) and a green vegetable for an easy, yet elegant, Sunday dinner.*

- 2 (12-ounce) double-thick pork chops, trimmed
- 1/2 small yellow onion, diced (about 1/4 cup)
- 1 rib celery, diced (about 1/4 cup)
- 2 tablespoons unsalted butter
- 3/4 cup diced apple
- 1/2 cup dried sweetened cranberries (Craisins® or similar)
- 1/4 teaspoon grated nutmeg
- 1 teaspoon ground sage
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon coarse kosher salt
- Kosher salt and freshly cracked black pepper, to taste
- 1/2 cup Cackalacky® Combo Condiment™

Preheat oven to 350 degrees F.

In a medium skillet over medium heat, sauté onion and celery in melted butter, stirring often, until softened, about 4 minutes. Add apples and cranberries. Sauté 3 to 5 minutes until the apple softens. Season mixture with nutmeg, sage, black pepper, and salt. Allow stuffing to cool.

Season each chop with salt and pepper. Slice a pocket into each pork chop being careful not to cut entirely through the chop. Place 1/2 cup of stuffing into the pocket. Repeat with remaining chop. (Any remaining stuffing may be placed in a small buttered casserole dish and baked, covered, for 20 minutes.) Truss chops with skewers and butcher's twine.

Place pork chops in baking dish standing on bone edge with stuffing on top. Cover stuffing with strips of aluminum foil. Bake at 350 degrees F. for 1 to 1 1/2 hours or until pork has an internal temperature of 155 degrees F. Brush chops occasionally with Cackalacky Combo Condiment during cooking. Remove foil for last 10 minutes of cooking.



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## Roasted Garlic Mashed Potatoes

*The garlic may be roasted at the same time the potatoes are baking by cutting the top one-third off a head of garlic drizzling it with olive oil and seasoning with kosher salt and cracked black pepper. Place the garlic in a foil pouch and roast, sealed, for about 50 minutes or until tender. The potatoes should be baked, not boiled, to develop their full flavor.*

3 (8-ounce) Idaho Burbank Russet potatoes

Olive oil

1/2 cup Cackalacky® Beer-B-Q™ seasoning

Freshly ground black pepper

3 to 4 large cloves roasted garlic (about 1 tablespoon purée)

1/4 cup sour cream

2 tablespoons unsalted butter, softened

1/2 to 3/4 cup heavy cream, scalded

Kosher salt and white pepper, to taste

Preheat oven to 350 degrees F.

Scrub the potatoes with a vegetable brush. Puncture the skin in several areas with a knife. Drizzle olive oil onto potatoes, lightly coating the entire potato. Season the skins with Cackalacky Beer-B-Q seasoning and freshly ground black pepper. Add potatoes to oven and bake for 20 minutes. Add the garlic to the oven and continue baking until the potatoes are fork tender, about another 50 minutes.

Remove garlic from oven and reserve. When cool enough to handle, press garlic cloves out of skins and into a small bowl being sure to remove any sprouts from the garlic. Mash well. Remove potatoes from oven. When cool enough to handle scoop flesh into a medium saucepan over medium-low heat. Add the roasted garlic and mash. Stir in the sour cream and butter. (Skins may be reserved for Cackalacky Stuffed Skins™ or another use.)

Continue mashing, gradually adding heavy cream, until the potatoes are the desired consistency. Reheat potatoes, if necessary, over medium-low heat, stirring often. Season to taste with salt and pepper.



## Sautéed Sugar Snap Peas and Baby Carrots

*Sugar snap peas have “strings” that must be removed before eating. To do this, pinch the very tip of the pea getting hold of the string. Pull the string up the straightest side toward the stem. Place peas in colander and rinse under cold water. Drain well. If whole baby carrots are not available, use crinkle-cut carrots instead.*

1 cup sugar snap peas  
4 baby carrots, peeled  
1 tablespoon sesame oil  
1 teaspoon minced garlic  
2 tablespoons finely diced shallot  
Coarse kosher salt  
Cracked black pepper

Parboil the carrots in salted water for 3 to 4 minutes. Drain and shock in an ice bath. (May be prepared in advance and held, covered and refrigerated. Bring to room temperature before continuing.) Heat oil in a skillet over medium-high heat; add garlic and sauté about 10 seconds. Add the carrots and peas, toss and cook for 3 to 4 minutes, or until the peas are just crisp-tender. Do not overcook.

Add the shallot just as the peas finish cooking. Cook for 1 minute. Season to taste with kosher salt and cracked black pepper.

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## Cackalacky Carolina Sauce

*Cackalacky Combo Condiment is a combination of tomatoes, mustard, onions, pickles, chili spice, and “secret” ingredients – everything you’d want to put on anything -- but it’s certified organic so it’s also good for you. This recipe makes a delicious sauce for pork, chicken, meatloaf, and even home fries!*

1 tablespoon unsalted butter  
1/2 small yellow onion, diced (about 1/4 cup)  
1/4 cup diced green or red bell pepper  
1/4 cup diced white mushrooms  
1 rib celery, diced (about 1/4 cup)  
3/4 cup chicken stock  
1 cup Cackalacky® Combo Condiment™

In a 2 1/2-quart saucepan over medium heat, melt butter and cook onion, pepper, mushrooms, and celery until onion is wilted, about 4 minutes. Stir in the chicken stock and the Combo Condiment and bring to a simmer. Cook, stirring often, for 15 minutes, or until reduced by one-third.