



## Menu du Jour

*29 Jan 2005*

**Cackalacky® Smothered Pork Chops with Onion Sauce**

**Paired with Trimbach Gewürztraminer Cuvée Des Seigneurs De Ribeaupierre 1998**

**Twice-Baked Potatoes**

**Sautéed Sugar Snap Peas**

(Serves Four)

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### Smothered Pork Chops

*Pork chops make for great eating anytime of the year, especially if they're Cackalacky-style smothered chops!*

4 center-cut boneless pork chops, about 3/4-inch thick  
1/2 cup all-purpose flour  
3 tablespoons plus 1 teaspoon Cackalacky® Beer-B-Q™ seasoning  
1 to 2 tablespoons shortening  
1 medium yellow onion, thinly sliced  
2 ribs celery, diced  
1/2 red or green bell pepper, diced  
1/2 jalapeño chile, seeded and sliced  
2 cloves garlic, minced  
1 cup beef stock  
1 teaspoon cornstarch dissolved in 1 tablespoon beef stock or water

Trim any fat from the chops, reserving fat. Render fat in a 10-inch cast iron skillet over medium-low heat, about 10 to 15 minutes. Remove crackling, reserve if desired.

Preheat oven to 350 degrees F. In a shallow platter, combine flour and 3 tablespoons of Beer-B-Q seasoning.

Rinse chops and dredge in the seasoned flour. Add enough shortening to the skillet to make 2 tablespoons of fat. (Depending on how much fat is rendered from the chops, additional shortening may not be necessary.) Heat the skillet over medium-high heat. Sear the chops lightly about 2 minutes on each side until golden brown. Remove chops from pan and set aside.

Reduce heat to medium; add the onion to the skillet and sauté until browned, about 3 to 5 minutes. Add the celery, bell pepper, jalapeño, and garlic. Cook, stirring often, until the celery is tender, about 5 minutes.



Return the pork chops to the skillet. Combine beef stock with 1 teaspoon Beer-B-Q seasoning, add to the skillet, cover and cook in a preheated oven for about 30 to 40 minutes or until chops reach an internal temperature of 160 degrees F.

For the sauce:

Remove chops and vegetables from the skillet and keep warm. Place skillet on the stovetop over medium heat and bring the liquid to a low simmer. Add cornstarch slurry and return to a boil, stirring constantly. Reduce heat and simmer 2 minutes. Ladle into gravy boat and keep warm.

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### Twice-Baked Potatoes

*Almost every cook has an opinion about the best temperature for baking potatoes. At 425° F, these potatoes come out light and fluffy with a slightly crisp skin.*

- 2 large Russet Burbank potatoes
- 1 tablespoon olive oil
- 1 teaspoon Cackalacky® Beer-B-Q™ seasoning
- 1/4 cup sour cream
- 1/4 cup whole milk, scalded
- 2 tablespoons unsalted butter
- 1/2 teaspoon coarse kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon granulated garlic
- 1/2 cup shredded Cheddar cheese, divided

Preheat oven to 425 degrees F.

Scrub potatoes, dry and rub with olive oil. Season potato skins with 1 teaspoon Beer-B-Q seasoning. Bake potato for 1 hour or until tender.

When potatoes are done allow potatoes to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl; reserving skins. In a medium saucepan, combine sour cream, milk, butter, salt, pepper, granulated garlic, and 1/4 cup of shredded cheese; add to the bowl with the potatoes. Mash until mixture is well blended and creamy, adding more milk if necessary. Spoon the mixture into the potato skins. Top each stuffed potato with the remaining cheese. (This may be done 1 day ahead. Wrap stuffed potatoes with food film and refrigerate. Allow to come to room temperature before continuing.)

Bake in a preheated 350 degrees F. oven for 20 to 30 minutes or until thoroughly warmed and the cheese has melted.



### Sautéed Sugar Snap Peas

*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. Cut off stem ends and leave whole. Place peas in colander and rinse under cold water. Drain well.*

3/4 pound sugar snap peas  
2 tablespoons sesame oil  
1 teaspoon minced garlic  
1/3 cup finely sliced red onion  
Coarse kosher salt  
Cracked black pepper

Heat oil in a skillet over medium-high heat; add garlic and sauté about 10 seconds. Add peas, toss and cook for 3 to 4 minutes, or until barely crisp-tender. Do not overcook.

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

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Plate presentation: Spoon onions, celery, and green peppers onto a warmed service plate. Top with pork chop. Arrange sugar snap peas on the plate. Place potato on plate, garnish with paprika and freshly chopped parsley. Serve onion sauce on the side.