



Menu du Jour

22 Feb 06

Maui Pork Chops
Grilled Pineapple Salsa
Sautéed Snow Peas
Twice-baked Hawaiian Potatoes
(Serves two)

Maui Pork Chops

Truly 'ono (delicious), these chops are marinated with soy and fresh pineapple juice and then grilled to juicy perfection.

2 center cut bone-in pork chops, about 1 pound each

For the marinade:

1/4 cup low-sodium Tamari soy

1/2 cup pineapple juice

1/4 cup sake or dry white wine

1/4 cup Hawaiian cane sugar

2 large cloves garlic, minced

1 teaspoon dried ginger

2 teaspoons Asian chile paste

1/4 cup chopped green onions

Mesquite chips for smoking

Prepare the marinade by whisking the ingredients together in a small mixing bowl.

Trim any fat from the chops and score the edges to limit curling during cooking. Place the chops in a resealable food-grade plastic bag. Add the marinade and marinate the chops, refrigerated and turning occasionally, at least 4 hours. Remove from marinade and pat dry. Discard marinade.

Prepare the grill for medium-high direct cooking. Add mesquite (or kiawe) chips to the smoker tray or atop hot coals.

Grill chops for about 15 minutes, covered and turning over once, to an internal temperature of 150 degrees F. Remove chops from the grill, tent with aluminum foil, and allow them to rest for 5 minutes before serving.

(Chef's note: Hawaiian cane sugar from Maui is available under the brand name of "Sugar In The Raw." Light brown sugar could be substituted.)



Grilled Pineapple Salsa

6 (1/2-inch) slices fresh pineapple
1 bell pepper, seeded and sliced in half
1/2 cup finely chopped red onion
1/4 cup chopped fresh cilantro
2 jalapeño chiles, seeded and finely chopped
3 tablespoons fresh lime juice
1 tablespoon Hawaiian or light brown sugar

Pineapple glaze:

1/4 cup honey
1 tablespoon lime juice
1/2 teaspoon dried ginger
1 teaspoon Tamari soy

Preheat the grill for medium-high direct cooking.

Prepare the glaze by combining the honey, lime juice, dried ginger and soy sauce in a small bowl.

Place pineapple slices and bell pepper on the grill. Brush pineapple with glaze. Grill for 3 minutes and turn, basting the pineapple again. Grill for another 3 minutes. Remove pepper and pineapple from the grill.

When cooled, dice the bell pepper and the pineapple. In a medium mixing bowl, combine the bell pepper, pineapple, red onion, cilantro and jalapeño. In a small bowl, combine the lime juice and sugar; pour over the pineapple salsa and stir to incorporate.

(Chef's note: This glaze works equally well for grilled pineapple slices.)

Sautéed Snow Peas

1/2 pound snow peas
2 tablespoons unsalted butter
1 tablespoon minced shallot
1/2 teaspoon coarse kosher salt

Remove the stem and string from the snow peas. In a large, heavy skillet over medium-high heat, melt the butter. Add the snow peas and shallots and toss to coat. Turn the heat to high and sauté the snow peas, tossing often, about 4 minutes or until crisp-tender. Sprinkle with the salt.



Twice-baked Hawaiian Potatoes

2 Russet potatoes, about 8 ounces each
Hawaiian salt (or coarse kosher salt)
Freshly ground black pepper
3 tablespoons unsalted butter
1/2 to 3/4 cup scalded light cream, as needed
1/2 cup shredded cheddar Jack cheese
Sweet paprika
Chopped chives or chopped green onion for garnish

Scrub potatoes with a vegetable brush under running water. Dry with paper towels. Lightly coat potatoes with olive oil and season with Hawaiian salt and freshly ground black pepper.

Place potatoes on a sheet pan and bake at 425 degrees F. for 1 hour or until easily pierced with a fork. Remove potatoes from the oven and allow the potatoes to cool slightly. Remove top third of the shells by slicing lengthwise and scoop out the flesh; reserve the shells.

Put the flesh in mixing bowl; mix with butter and hot cream. Add the shredded cheese. Mash until smooth; season with salt and pepper. Spoon mashed potatoes into a pastry bag with a star tip. Pipe the potato mixture into the shells. Sprinkle potatoes with paprika and return to the oven for about 15 minutes; bake until thoroughly warmed. Remove the potatoes from the oven and garnish with chopped chives.



Cooking & Presentation



For Service: Place chop on a warmed service plate. Top with salsa or grilled pineapple slices and drizzle with warmed pineapple glaze. Place potato on the plate, dot with butter, and arrange the sautéed snow peas onto the plate. Garnish with chopped green onion or chives and scallion brush.