

Menu Du Jour

04 Jan 2004

Field greens, tomatoes, and cucumber with poppy seed dressing

Creole Grilled Pork Chops

Honey-Ginger Glazed Carrots

Pecan-Orange Smoked Sweet Potatoes

Field greens, tomatoes, and cucumber salad



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Poppy Seed Dressing



- 2 tablespoons freshly squeezed lemon juice
- 3 tablespoons toasted poppy seeds
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 teaspoon minced fresh parsley
- 1 teaspoon granulated sugar
- 6 tablespoons extra virgin olive oil

In a small mixing bowl, mix lemon juice, poppy seeds, salt, black pepper, sugar, and parsley. Whisk in olive oil until emulsified. Serve at room temperature.

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Creole Grilled Pork Chops



2 pork loin center cut chops
4 cloves garlic, finely minced
3 tablespoons Creole mustard
1 teaspoon grated fresh ginger
6 tablespoons lemon juice
3 tablespoons extra virgin olive oil
1/2 small onion, finely chopped
1 teaspoon black pepper
1/2 teaspoon kosher salt

Place chops in a shallow container or food-safe plastic bag.

In a small bowl, combine garlic, mustard, ginger, lemon juice, onion, black pepper, and salt. Whisk well to make an emulsion. Pour marinade over chops and marinate chops, refrigerated, at least four hours, turning often. Remove chops from marinade, reserving marinade. In a small saucepan over medium heat, simmer marinade for five minutes.

Prepare grill for medium high direct cooking and grill chops four to six minutes; turn over and grill another four minutes or to an internal temperature of 155° F.

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Garlic-Rosemary Infused Oil

Use this infused oil to add flavor to marinades, sauces, and salad dressings or in place of other oil when sautéing or grilling foods.



- 1 cup extra virgin olive oil
- 3 cloves garlic, sliced
- 3 tablespoons chopped rosemary
- 1/2 teaspoon crushed red pepper flakes

Prepare infused oil by combining olive oil, garlic, rosemary, and crushed red pepper flakes in a small saucepan. Place over low heat and simmer for five minutes. Do not heat the oil above 230° F. to prevent scorching of the garlic. (Monitor the temperature with a thermometer.)

Remove the saucepan from the heat and strain oil into a sterilized bottle while still hot. Seal and allow to cool to room temperature. When cooled, refrigerate oil.

Chef's notes: Heated infusion is the best way to make infused oils with dry spices, roots, and herbs such as rosemary and thyme. The heating of the oil also makes the infusion less prone to spoilage. It is important to strain the oil and remove any garlic cloves to reduce the potential of C. botulinum bacterial growth. Use the oil within 10 days and keep it refrigerated between uses.

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Honey-Ginger Glazed Carrots



2 cups baby carrots
1/2 small yellow onion, finely chopped
1 tablespoon kosher salt
2 tablespoons clover honey
1 tablespoon unsalted butter
1 tablespoon grated fresh ginger
Kosher salt
Black pepper

In a medium saucepan, cover carrots and onion with two inches of water combined with one tablespoon of kosher salt. Cook carrots and onion, uncovered, about 10 minutes or until tender.

Mix honey, butter, and grated ginger in a small saucepan. Cook over medium heat, stirring, until butter is melted. Drain carrots well and toss with glaze. Season carrots to taste with salt and black pepper.

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Pecan-Orange Smoked Sweet Potatoes

Orange and pecan wood smoking adds an interesting dimension to this side dish.



- 1 large sweet potato
- 2 tablespoons unsalted butter
- 2 tablespoons finely chopped parsley
- Freshly ground black pepper and kosher salt

Scrub potato and dry. Poke several slits into skin to allow steam to escape during cooking.

Prepare grill for medium-high indirect cooking. Add two tablespoons of BBQr's Delight pecan pellets and two tablespoons of BBQr's Delight orange pellets to smoker tray. When a good smoke develops, place potato on grill and smoke-cook for 45 minute to an hour or until fork tender. Remove from grill and slice potatoes lengthwise into halves.

Dot with one tablespoon of unsalted butter and season to taste with salt and pepper.

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Plate Presentation



Plate grilled chop on service plate and nappe with reheated marinade. Drizzle mustard sauce and infused oil around plate. Arrange carrots on plate and drizzle with honey-ginger sauce. Place smoked sweet potato on plate. Place green onion brush atop entrée. Garnish plate with chopped fresh parsley and Cajun spice.