

Menu Du Jour

09 Jan 2004

Mesclun, carrot, Jalapeño, radish, and cucumber salad
with Peppercorn Dressing
Grilled Vermont Mustard Pork Chops
with Maple-Mustard Sauce
Cranberry Chutney
Grilled Artichokes with Chipotle Aioli
Wasabi Mashed Potatoes
(Recipes serve two)

Mesclun, carrot, Jalapeño, radish, and cucumber salad



Peppercorn Dressing

1 tablespoon finely chopped shallots
1 tablespoon white wine vinegar
1/2 cup mayonnaise
1/4 teaspoon kosher salt
1/2 teaspoon granulated garlic
2 tablespoons sour cream
2 teaspoons lemon juice
3 tablespoons half-and-half or buttermilk
1/2 teaspoon Worcestershire sauce
1 teaspoon finely ground black pepper
2 tablespoons coarsely cracked Tellicherry peppercorns
3 tablespoons grated Parmesan cheese

Combine all ingredients together in a small bowl, mixing well. Refrigerate, covered, for a few hours before serving to allow the flavors to blend.

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Grilled Vermont Mustard Pork Chops

The combination of sharp mustard and rich, mellow pure maple syrup creates a unique flavor for these juicy bone-in pork chops. Be sure not to overcook the chops or they will become tough and chewy. Use an instant-read thermometer for perfectly cooked chops.

2 (8-ounce) bone-in pork chops, trimmed
4 tablespoons pure maple syrup
1/3 cup coarse-grain Dijon-style mustard
1 tablespoon fresh lemon juice
1 teaspoon cracked black pepper
Kosher salt and black pepper, to taste

In a small bowl, combine the maple syrup, mustard, lemon juice, and black pepper. Mix together well.

Arrange the chops in a shallow casserole dish. Spread the mustard mixture over the chops and marinade, refrigerated and covered, at least four hours, turning often. Remove chops from marinade, reserving marinade. Season chops to taste with salt and pepper.

Preheat grill for medium high direct cooking and grill chops six to eight minutes per side or to an internal temperature of 155° F. Tent with foil and keep warm in a low oven until service.

Maple-Mustard Sauce

This is a sharp and tangy mustard sauce. If you prefer a mellow sauce, add another tablespoon of maple syrup and reduce the vinegar to two tablespoons to soften the flavor.

Reserved marinade from Vermont Mustard Chops
2 tablespoons coarse-grain Dijon-style mustard
3 tablespoons balsamic vinegar
1 1/2 tablespoons pure maple syrup
2 teaspoons extra-virgin olive oil
Salt and freshly ground black pepper to taste

In a small saucepan over medium heat, add reserved marinade and bring to boil. Stir and cook for three minutes. Add the mustard, vinegar, maple syrup, and olive oil. Return to a low simmer and cook three to four minutes or until slightly thickened. Season to taste with salt and pepper.

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Cranberry Chutney



1/4 cup chopped yellow onion
1 tablespoon olive oil
1 cup fresh or frozen whole cranberries
1/2 cup water
1/3 cup granulated sugar
1 1/2 teaspoons dry mustard
Pinch ground cloves
Pinch cinnamon
Pinch nutmeg

In a medium saucepan, cook onion in olive oil until onion is translucent, about five minutes. Add water, sugar, and cranberries. Stir to combine. Cook until berries burst, about five minutes. Add dry mustard, ground cloves, cinnamon, and nutmeg; stir well. Remove from stove and cool. Serve at room temperature. (This may be prepared one day ahead and held under refrigeration.)

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Grilled Artichokes With Chipotle Aioli

Instead of the traditional poaching or steaming method, here's a tasty way to prepare an artichoke. By adding orange wood to the grill, the artichoke takes on a unique flavor that is accented by the tangy Chipotle aioli. The Chipotle pepper adds spice and contrast to the flavor of the artichoke.



1 large artichoke
2 tablespoons garlic-rosemary infused oil
1/4 cup lemon juice
Salt and freshly ground black pepper to taste

Using a very sharp chef's knife or sausage knife, cut off the top third of the artichoke. Use kitchen shears to trim the sharp tips from the leaves. Slice the artichoke in half lengthwise. (If necessary, hold artichoke in acidulated water [two cups of cold water and one-quarter cup of lemon juice] until ready to prepare.)

In a large saucepan over medium heat, bring 1 1/2 quarts of water and the lemon juice to a boil. Add prepared artichoke and cook 25 to 35 minutes or until a leaf may be easily removed.

Drain the artichoke and immediately immerse in cold water to stop the cooking. When cooled, remove from ice bath and drain. Using a grapefruit spoon or melon baler, carefully remove the fibrous choke and sprinkle the artichoke with the infused olive oil. Season to taste with salt and black pepper.

Prepare barbecue grill for medium-high direct cooking. Add 1/3 cup BBQr's Delight orange pellets to a smoker tray. When a good smoke develops, grill artichokes, cut side down and with the grill lid closed, for about five minutes. Turn, baste with oil, and cook another five minutes until well browned.

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Chipotle Aioli

While this aioli could be prepared in the time-honored method with egg yolks, using mayonnaise allows the aioli to be refrigerated for up to a week and reduces any risk from raw eggs.



1/2 cup good-quality mayonnaise
1/2 cup sour cream
1 clove garlic, finely minced
1 teaspoon lime juice
1 1/2 teaspoons dried Chipotle power
1 teaspoon chopped fresh cilantro
Kosher salt
Cracked black pepper

In a medium mixing bowl, combine all the ingredients. Season to taste with salt and pepper. Refrigerate at least one hour before serving. (This may be prepared ahead and held covered and refrigerated.)

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Wasabi Mashed Potatoes

Wasabi is a green Japanese horseradish traditionally served with sushi or sashimi. A little bit of wasabi goes a long way. True wasabi is very expensive and difficult to find. As an alternative, use wasabi powder. The texture contrast between the Russet and Red Bliss potatoes adds an interesting dimension to these mashed potatoes. Any remaining mashed potatoes may be used for delicious potato pancakes (such as with eggs Benedict instead of an English muffin).

2 large Russet potatoes
3/4 pound Red Bliss potatoes
1 tablespoon roasted garlic purée
2 to 3 tablespoons unsalted butter, softened
2 teaspoons wasabi powder mixed with warm water into a paste
1/4 cup sour cream
1/2 cup heavy cream, scalded
Kosher salt and black pepper to taste

Scrub potatoes. Prick potatoes in several areas with a knife. Preheat oven to 350° F. and bake Russet potatoes about 40 minutes. Add Red Bliss potatoes to the oven and continue cooking another 35 to 40 minutes or until potatoes are fork tender. Remove potatoes from oven. Scoop flesh out of Russet potatoes. Chop Red Bliss potatoes, removing skin if desired.

Place potatoes in a medium saucepan, add the roasted garlic purée, and mash. Stir in the sour cream and butter. Add wasabi paste and 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.

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Plate Presentation



Drizzle maple-mustard sauce around plate. Place pork chop on service plate and nappe with maple-mustard sauce. Plate mashed potatoes, artichokes, and cranberry chutney. Dot potatoes with butter and sprinkle with finely chopped green onion tops, chopped parsley, and sweet paprika. Dot artichoke with Chipotle aioli; serve additional aioli on the side. Garnish plate with chopped parsley, radish rose, and green onion fan.
