

Menu du Jour

16 March 2004

**Pork Medallions
with scalloped potatoes
Brussels Sprouts
with caraway cheese sauce**

Pork Medallions with Scalloped Potatoes

A traditional casserole with a New Mexico twist.

4 boneless pork chops, about 1 1/2 inches thick
2 tablespoons olive oil
4 cups potatoes, peeled and sliced
1 (10 1/2-ounce) can cream of celery soup
1 cup milk
2 tablespoons chopped green chiles
1 teaspoon cracked black pepper
1/2 teaspoon kosher salt
2 teaspoons dill
2 teaspoons dried parsley
1 teaspoon hot Hungarian paprika
2 small yellow onions, sliced

Preheat oven to 350° F.

Heat a medium skillet over medium high heat, add olive oil. When oil is hot, sear chops for two to three minutes per side. Transfer the chops to a lightly buttered casserole dish and top with potatoes. Mix soup with milk and stir in chiles, pepper, salt, dill, and paprika. Pour mixture over potatoes. Bake for 90 minutes or until the chops have an internal temperature of 155° F.

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Brussels Sprouts with caraway cheese sauce

2 cups Brussels sprouts, trimmed
1 teaspoon chicken stock base
1 tablespoon kosher salt
1 cup shredded cheddar cheese
1 teaspoon caraway seeds
1/2 teaspoon dry mustard
1/2 teaspoon Worcestershire sauce
1/2 teaspoon hot sauce
1 cup milk

Cut cross marks in the base of the sprouts. Cook in salted water until tender, about eight minutes. Drain.

In a small saucepan, combine cheddar cheese, caraway, mustard, Worcestershire, hot sauce, and milk. Heat until cheese melts, stirring often.

Plate Presentation