



Pork Foodservice news you need right now.

vol. 56 PORK CRAWL 2017 – PORK LOIN FROM BLEECKER TO BROOKLYN

## SMOKED AND GRILLED PORK BLADE CHOP

*WITH PEACH HABANERO JAM, CRISPY FIRECRACKER ONIONS,  
GREENS & BEANS WITH PICKLED TURNIPS*



*Yield: 6-10*

### **Ingredients**

Country blade chop, bone-in

Brine

Seasoning

Peach Habanero Jam

Crispy Firecracker Onions

Greens & Beans with Pickled Turnips as needed

### **Amounts**

6 ea., 10 oz. chops

8 qt.

5 Tbs.

as needed

as needed

*Brine (yields 8 qts.)*

Water

8 qt.

Salt

1 cup

Sugar, white

1 cup

Bay leaf

12 ea.

Fresh thyme

¼ bu.

*Seasoning*

Salt	1 Tbs.
Black pepper	1 tsp.
All purpose barbecue seasoning	3 Tbs.

*All Purpose Barbecue Seasoning (yields 2 cups)*

Sugar, white	½ cup
Sweet Paprika	½ cup
Sugar, dark brown	1/3 cup
Kosher salt	¼ cup
Garlic, granulated	2 Tbs.
Onion, granulated	2 Tbs.
Black pepper	2 Tbs.
Chili powder	1 Tbs.
Oregano, dried	1 tsp.
Cumin	1 tsp.
Cayenne	½ tsp.
Thyme, dried	½ tsp.
Fennel seed powder	¼ tsp.

*Peach Habanero Jam (yields 2 ½ cups)*

Apple pectin	2 tsp.
Sugar, white	¼ cup
Canned peaches and juice	1 cup
Peach nectar	¾ cup
Red pepper, small diced	¼ cup
Habanero powder	⅛ tsp.
Lemon juice	2 Tbs.
Apple cider vinegar	2 Tbs.
Sugar, brown	½ cup
Rib rub	2 Tbs.
Salt	¼ tsp.
Black pepper	⅛ tsp.
Allspice	pinch

*Dredge*

All Purpose flour	3 cups
Cornstarch	¾ cup
Salt	1 ½ Tbs.
Black pepper	1 tsp.
Onion powder	1 Tbs.
Garlic powder	1 Tbs.
Cayenne	1 ½ tsp.

*Crispy Firecracker Onions*

Large white onions	2 ea.
Buttermilk	1 qt.
Frank's Red Hot Sauce	1 qt.
Dredge	1 qt.

Salt	to taste
Black pepper	to taste

*Pickled Turnips (yields 2 cups)*

White vinegar	1 cup
Water	2 cups
Salt	2 Tbs.
Sugar, white	¼ cup
Pickling spice	1 Tbs.
Turnips, small diced	2 cups

*Greens & Beans with Pickled Turnips (yields 6-8 servings)*

EVOO	1 Tbs.
Applewood smoked bacon	2 cups
Chili flake	to taste
White onion, small diced	2 cups
Canned or cooked black beans, rinsed	2 cups
Kale, cut and washed	3 bu.
Chicken stock	1 cup
Kors Chicken Base	1 Tbs.
Pickled turnips	2 cups
Salt	to taste
Black pepper	to taste

## Method

1. *For the Pork:* Combine all brine ingredients. Whisk until salt and sugar dissolve. Add cleaned, portioned pork blade chops and refrigerate for 8 hours or overnight. Remove from brine, pat dry and rub the pork chops with salt, pepper and barbecue seasoning. Place in 250°F smoker (with cherry wood) until internal temperature reaches 100°F, around 30-40 minutes. Pull chops and hold under refrigeration for service.
2. *For the All Purpose Barbecue Seasoning:* Combine all ingredients in a mixing bowl then transfer to a food processor and pulse until all ingredients are evenly incorporated.
3. *For the Peach Habanero Jam:* Combine pectin and sugar in a bowl, mix and set aside (the sugar will prevent the pectin from clumping). Add remaining ingredients into a 4-quart saucepot and bring to a boil. Reduce the heat to a simmer and whisk in the pectin sugar mixture. Simmer for 5 minutes then cool and set aside for service.
4. *For the Dredge:* Combine all ingredients and transfer to an airtight container until ready to use.
5. *For Crispy Firecracker Onions:* Peel and slice onions ½ inch thick. Combine buttermilk and hot sauce and whisk until well incorporated. Allow sliced onions to soak in buttermilk and hot sauce for 15 minutes, then strain off and toss with dredge. Shake off excess dredge and deep fry at 325°F for one minute or until onions are crispy. Transfer the crispy onions to a bakers rack with paper towels and season with salt and pepper. Serve right away.

6. *For the Pickled Turnips:* Combine white vinegar, water, salt, sugar and pickling spices in a 4-quart saucepot and bring to a boil. Add diced turnips and cook for one minute then transfer to a tempered container and let sit at a room temperature for one hour. Cool pickles and store in the refrigerator until ready to use.
7. *For the Greens & Beans with Pickled Turnips:* Warm a large Rondeaux over medium heat, then add EVOO and diced bacon. Cook the bacon until lightly golden brown and aromatic, then add chili flake and diced white onions. Cook the onions until soft and translucent. Once onions are soft, add cleaned kale, chicken stock, Kors Chicken Base and cook the kale until wilted and soft. Remove the pan from the heat and finish with pickled turnips and black beans and season with salt and pepper.
8. *To serve:* Grill chops to order, for approximately 5-6 minutes. Flip the blade chop and glaze with Peach Habanero Jam and continue to cook until the internal temperature reaches 145°F. Remove from heat and allow to rest for at least 3 minutes. Slice pork blade chops and serve with Crispy Firecracker Onions and Greens & Beans with Pickled Turnips.

*Beverage Pairing: Wölffer No. 139 Dry Rosé Cider*

**Recipe Credit: Matt Abdo  
Pig Blecker, New York, NY  
National Pork Board**