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| Eight- 12 oz. Center cut rib pork chops  Rosemary Dijon Butter: 1 stick unsalted butter, softened 1 T fresh rosemary 2 T Dijon mustard (Combine in processor, set aside)  Breading: 4 C breadcrumbs 2 T fresh rosemary 2 T fresh chives 2 T fresh parsley 1 T fresh sage  (Combine in processor, set aside) | Topping: 3 yellow onions, diced 2 T sugar 2 T olive oil 2 C chicken stock 32 Garlic cloves 12 ounces shiitake mushrooms 10 medium new potatoes 16 asparagus spears 8 slices apple wood smoked bacon  Vermouth Sauce Ingredients: Reserved bacon fat 1 C dry vermouth 6 C chicken stock 1 T fresh rosemary, chopped. (Deglaze pan with bacon fat with vermouth. Reduce by half. Add chicken stock and rosemary and reduce by half.  Add seasonings. Reserve.) |
| **Cooking Instructions:** | |
| Directions for topping:   1. Caramelize sugar in olive oil.   2. Add onions and chicken stock and reduce by half.  3. Garlic ? 32 garlic cloves, peeled, blanched. Saut? garlic in olive oil until golden brown. Season with salt and pepper and reserve.  4. Mushrooms ? 20 ounces shiitake mushrooms, stemmed and sliced. Saut? in olive oil and reserve.  5. Potatoes ? 10 medium new potatoes, quartered. Toss with olive oil, roast until golden brown and reserve.  6. Asparagus ? 16 spears, blanched. Cut into 2 inch pieces.  7. Bacon ? 8 slices apple wood smoked bacon. Saut? until crisp, drain on paper towels and dice. Reserve fat in pan.  8. Combine all topping ingredients in a large bowl, set aside and keep warm.    Pork Chop Directions:  1. Pre-heat oven to 375 degrees.   2. Brush pork chops on both sides with Dijon mustard.   3. Season with salt and pepper.   4. Coat pork chops with breading.   5. Sear each chop in duck fat or bacon fat on stove.  6. Place on sheet pan in oven. Bake for 18 to 24 minutes.  7. Place the cooked pork chop on a plate.   8. Top with warm topping.   9. Deglaze pan with vermouth sauce and finish with rosemary Dijon butter.   10. Finish by pouring sauce over pork chop. | |