



Berkshire Pork Chop with Smoked Pepper Relish, Radish, Pear & Togarashi by Joshua Peoples

Yield 8 ea.

Ingredients

Pork Brine

1 pkg. Fossil Farms Berkshire Pork French Rack	6 cups orange juice
¼ cup salt	1 tbsp red chili flakes
6 ea. Star anise	2 ea. Cinnamon sticks
6 ea. Garlic cloves	1 ea. Lemon, thinly sliced

Remove packaging from French Rack. Slice into individual chops. Add all ingredients to a stainless steel pot and bring to a simmer; cool to room temperature. Chill in refrigerator and brine pork chops for at least 6 hours.

Smoked Pepper Relish

1.5 pounds smoked bell peppers	2.5 cups white vinegar
2 cups sugar	6 ea. cloves garlic
4 ea. tomatoes	¼ cup ginger, grated

Smoke bell peppers in smoker between 200-250 degrees for 2-3 hours. Place in mixing bowl and cover with plastic wrap and let sit for twenty minutes. Peel and seed bell peppers, chop and reserve. Grate tomatoes on box grater into stainless steel pot. Add all other ingredients to pot and reduce by half. Cool and fold chopped bell peppers into reserved liquid.

Winter Pear & Radish Salad

6 ea. Heritage radishes, sliced into eighths	2 ea. Pears, sliced
1 ea. lemon, juiced	4 tbsp. Extra Virgin Olive Oil
2 ea. bunches Coraline chicory	Togarashi seasoning, to taste

Assorted herbs and greens such as mint, celery or pea shoots

Directions

Grill pork chop to internal temperature of 140 degrees, roughly six minutes on each side. Once grilled on first side, spread pepper jam on top of chop so it bakes on as it finishes grilling. In mixing bowl, add lemon juice, EVOO, salt, pepper and togarashi and whisk to form a light vinaigrette. Add pears, radishes and greens and toss to coat. Place one pork chop on each plate and on top with salad.

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