

Casbah Pork Chop with Roasted Butternut Squash Risotto, Garlic Cream, and Crispy Leeks

Serves 4

4 ea. 12 oz. Pork loin chops

2-4 Tbs. Olive oil

Salt and pepper

Butternut Squash Risotto

Garlic Cream

Greens

Veal Jus

Crispy Leeks

1. Prepare sauces and greens ahead of time and hold warm. Sauces can be made the day before. Have risotto in progress when you begin to cook the chops.
2. If grilling, lightly rub chops with oil. Season with salt and pepper and grill to desired doneness.
3. If Pan-Roasting, season dry with salt and pepper. Heat heavy skillet to high heat, add oil, place chops in skillet. When well-browned on the first side, turn and brown until ready on the second side. Place pan in 425° oven and allow to finish to desired temperature.
4. Place a pile of risotto on a plate. Place a portion of greens next to it. Place finished chop atop greens and risotto. Sauce around with garlic cream. Nape with veal jus.
5. Top with crispy leeks.

Greens

1 # Greens (Mustards, kale, collards, dandelion, endives, or a mixture)

2 Tbs. olive oil

2-3 cloves garlic, sliced

Ground black pepper

6. Stem, chop, and wash greens. Drain well.

7. Heat olive oil in pan. Add pork and brown slightly
8. Add onion and caramelize.
9. Add garlic and cook until white.
10. Add greens and cook until wilted. Season with pepper as necessary.

Butternut Squash Risotto

Approx. 1 1/2 qt. chicken stock, brought to a boil and kept hot

- 2 Tbs. Butter
- 2 Tbs. Olive oil
- 1/4 C. Minced yellow onion
- 1 C. Arborio rice
- 1/2 C. Diced, roasted butternut squash
- 1 Tbs. Butter to finish
- 2 Tbs. Grated Parmesan cheese
- 1 pinch chopped parsley

1. Heat butter and oil in a wide, heavy pot over low heat. Sweat onions until soft.
Add rice and cook, stirring to coat the grains with butter, until opaque, 3 to 5 min.
2. Add 1/2 C. hot stock and stir until liquid is absorbed. Be careful to stir regularly so the risotto does not scorch.
3. Continue adding stock in this fashion until rice is cooked al dente. Risotto should be a little loose, not soupy.
4. Add squash, butter, cheese and parsley. Adjust salt and pepper.

Roasted Garlic Cream

- 2 hd. Garlic
- 1 C. Inexpensive olive oil
- 1 C. Heavy cream
- 1 Tbs. Chopped fresh thyme

1. Break heads into individual cloves, leaving the cloves unpeeled. Place the cloves in a heavy pot and cover with the oil. Bring to a simmer over low to medium heat.
2. *Caution! Garlic cloves can pop if heated too quickly!*

3. When oil begins to bubble, reduce heat and allow the garlic to cook for two minutes. Remove the pan from the heat and allow the mixture to cool. Strain the garlic through a fine strainer and reserve the oil.
4. When cooled, gently peel cloves. Place peeled clove in a fine strainer and allow to strain further.
5. In a non-reactive pot, reduce cream by 1/4 over low heat. Add drained garlic cloves and bring mixture back to a simmer. Remove from heat and puree. Add chopped thyme.

Crispy Leeks

2 ea. Leeks

Oil for frying

Salt

1. Julienne the white and light green parts of the leeks very finely. Wash and dry well.
2. Heat oil in a heavy skillet or home deep fryer to 350°.
3. Fry leeks in small batches until light brown. Lift out with a slotted spoon or round Chinese strainer and place on paper towels.
4. Season with a tiny bit of salt immediately after frying.

Veal Stock

10 # Veal marrow bones
 2 ea. Onions, diced
 2 ea. Carrots, peeled and diced
 ¼ bu. Celery, diced
 1 bu. Parsley stems
 1 bu. Thyme stems
 2 head Garlic, sliced crossways
 1 ea. Bay leaves
 8 ea. Peppercorns
 1 10 ozCan tomato puree

1. Roast bones at 350 degrees until well browned. Do not burn the bones.
2. Add carrots, onion, and celery to browned bones.

3. When all are browned, place bones, vegetables, and remaining ingredients in a medium stockpot and cover with cold water.
4. Bring to a boil, skim and reduce to a simmer.
5. Simmer for at least 6 to 8 hours (preferably overnight), strain, and cool.

Veal Jus

1. Place veal stock in a straight-sided pot that accommodates stock with about an inch to spare. Place on burner and bring to a boil.
2. As stock comes to a boil, skim off fat and foam. Reduce to a low boil.
3. As soon as the stock has reduced enough to fit into the next sized straight-sided pot, strain through a fine-mesh strainer.
4. As soon as it comes to a boil, skim scrupulously. Repeat procedure until stock becomes thick. When nearly sauce consistency, add ½ C. good red wine and continue reducing.