

Double Cut Pork Chop with Whole Grain Mustard Sauce

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2005 Mason Cabernet Sauvignon

This is the ultimate pork chop. It is fairly time-consuming but when you follow all the steps you will have the best pork chop you have ever tasted. The hot, sharp flavors of the dry mustard, the tangy, spicy flavor of the Dijon and the sweet, acidic flavors of the whole grain mustard create an incredible flavor. The different textures also add excellent ‘mouth appeal’; the creamy soft polenta, the fork-tender pork and even the mustard greens add an interesting texture with a peppery/bitter flavor.

This recipe calls for brining the pork overnight so it takes two days to complete. The brining may be skipped, but the additional forethought will be worth the effort.

The Mustard Seed Brine:

6 pork chops, double cut (should be about 1 ½ “thick”)
8 cups warm water
3 tablespoon mustard seeds
1 teaspoon cumin seeds
1 teaspoon coriander seeds
1 tablespoon juniper berries
2 bay leaves
3 sprigs fresh thyme
3 sprigs fresh sage
5 cloves garlic, crushed with a knife
2 tablespoon sugar
½ cups Kosher salt

Whole Grain Mustard Sauce:

We use a brown chicken stock at the restaurant but a homemade blond chicken stock or store bought will substitute.
2 carrots, chopped in 1” pieces
2 onions, chopped in 1” pieces
2 ribs of celery, chopped in 1” pieces
1 head of garlic cut in ½ across cloves
4 Roma tomatoes cut in quarters
1 tablespoon olive oil
1 cup white wine
1 cup whole grain mustard
4 cup chicken stock
1 lb chicken wings or drumettes
salt and pepper, to taste
1 tablespoon cider vinegar

Method:

In an 8-cup container add the warm water, salt and sugar and stir until dissolved. In a sauté pan, toast the seeds, juniper berries, and bay leaves until fragrant and starting to smoke and add to the warm water. Add the remaining ingredients and cool in the refrigerator. When the water has cooled strain over the pork chops, making sure the pork stays submerged. Let set overnight.

Method

Toss the chicken wings or drumettes with olive oil, salt and pepper and roast in the oven at 400° for 25-30 minutes, until golden brown. Meanwhile chop the veggies and sweat in olive oil until soft, deglaze with the wine and reduce by half. Add browned chicken wings or drumettes, ½ c mustard, the chicken stock and reduce by ½. Strain, add the remaining mustard, cider vinegar and adjust salt and pepper. Keep in a warm place. The sauce will hold 3-4 days tightly wrapped in the refrigerator.

To Serve

Make your favorite polenta recipe and sauté some fresh mustard greens with olive oil, shallots and garlic. Ladle the warm sauce over the top of the grilled pork chop...Bon Appetite!