

The Martini House, St. Helena, CA
Roast Rack of Natural Pork with a Swiss Chard Gratin
And Red Wine Mustard Pan Sauce
Paired with
Madrigal 2000 Cabernet Sauvignon

Ingredients:

1 ea. 7 lb. bone rack of pork with fat cap scored from end to end
Sea salt to taste
1 bunch freshly chopped sage
1 tbsp freshly chopped rosemary
1 tbsp freshly chopped oregano
1 tbsp chopped juniper berries
1 tbsp cracked black pepper
2 tbsp brown sugar
½ cup olive oil
1 cup cabernet sauvignon
1 cup veal stock
2 tbsp whole grain mustard
¼ cup butter

For the Pork and Sauce:

Preheat oven to 425 degrees. Combine all herbs, spices and sugar with olive oil. Season the pork liberally with salt and rub herb mixture into the face. Place the roast on a rack with 1 cup water in bottom of the pan for 50 minutes to 1 hour basting with pan juices 2 to 3 times while cooking. Remove and let rest for 10 minutes. Degrease pan and add red wine, reduce dry, add stock and reduce until syrupy. Add mustard and butter and whisk into finish sauce. Slice roast along the bones; serve on a platter and pour the sauce over.

For the Swiss Chard Gratin:

2 cups swiss chard blanched, squeezed dry and chopped
2 cups heavy cream
2 cups grated parmesan cheese
1 tsp fresh grated nutmeg
½ tsp curry powder
¼ cup plumped currants
¼ cup toasted chopped pine nuts
1 cup Panko Japanese bread crumbs
3 tbsp butter

In a pan melt 2 tbsp of the butter and sauté the Panko to a light golden color. Reduce the cream by half with the curry powder and nutmeg whisking in the parmesan. Add the chopped pine nuts, currants and swiss chard and season with salt and pepper. Place in a gratin dish brushed with the remaining 1 tbsp butter and bake in a 425 degree oven covered

for 10 minutes, bake 5 more minutes to brown top.