

REATH RECIPES

# PORK



# TUSCAN PORK CHOPS WITH FENNEL POLLEN



**Note:** We are blessed in Knoxville to have Butler and Bailey Market which regularly stocks Kurobuta pork chops in their meat department. How to do these excellent chops justice is another story. In Tuscany, they use fennel pollen as a traditional spice for pork, and once we tried it we were hooked. Fennel pollen is produced in the US by a California company called Pollen Ranch. They have many spice blends containing fennel pollen, but this recipe calls for it straight. Their website is [pollenranch.com](http://pollenranch.com) and you can also buy their stuff on Amazon.

Here is the recipe for fennel pollen pork seasoning that we keep on hand at all times.

3 T. fennel pollen  
1 T. paprika  
2 T. Kosher salt  
1 T. fennel seeds, crushed  
1 tsp. celery seed  
Pinch red pepper flakes

Mix ingredients together in a bowl and season your chops liberally before grilling. You should have plenty leftover. Keep the leftover spice mix in a baggie or Tupperware container in the freezer.





# GRILLED MONSTER PORK CHOPS

(with Tomatillo and Green Apple Sauce)

**Note:** This sweet, spicy sauce is great with really thick pork chops or even pork tenderloin. We use the thickest chops we can find for this recipe.

## For the Pork Chops:

3 T. ground coriander	1 T. fresh ground pepper
3 T. ground cumin	3 T. olive oil
1 T. Kosher salt	4 extra-thick pork chops

Marinate the chops. Stir together coriander, cumin, salt and pepper in a small bowl. Add oil and stir to form a spice paste. Massage spice mixture well onto the chops. Cover with plastic wrap and set aside or refrigerate for up to eight hours. Grill the chops until the center of each registers 145° and cover with foil. Serve with warmed sauce.

## For the Sauce:

¾ lb. fresh tomatilloes (about 7 large) husked and rinsed	1 tsp. ground cumin
2 Granny Smith apples	¼ cup apple juice
1 canned chipotle chile in adobo sauce	1 T. fresh lime juice
1 T. honey	½ cup loosely packed fresh cilantro sprigs
1 garlic clove, sliced	

Make the sauce. Simmer the tomatillos in water, uncovered, stirring occasionally until they are just soft, about 8 to 10 minutes. While tomatillos are cooking, core the green apples and slice them. Puree all the sauce ingredients in a blender until smooth. You'll have extra chipotle chilies left over. We freeze them individually in an ice tray so they don't go to waste. You hardly ever use more than one in a recipe. Put sauce in a saucepan and simmer for ten minutes to blend the flavors.





## MONGOLIAN PORK CHOPS

**Note:** This is a great recipe for thick-cut pork chops. We like to use the Kurobuta pork chops they have at Butler and Bailey Market, but you can use any kind as long as your butcher cuts them thick.

6 (10 oz.) center-cut double pork chops, use the thick ones!

### For the Mongolian Marinade:

- 1 cup hoisin sauce
- 1 T. sugar
- 1½ T. tamari soy sauce
- 1½ T. rice vinegar
- 1 scallion, white and two-thirds of the green parts, minced
- 1 tsp. Tabasco sauce
- 1½ tsp. Lee Kum Kee black bean chile sauce
- 1½ tsp. peeled and grated fresh ginger
- 1½ tsp. minced garlic
- ¾ tsp. freshly ground white pepper
- ¼ cup fresh cilantro leaves and stems, minced
- 1 T. sesame oil



To make the marinade, combine all the ingredients in a bowl and mix well. Coat the pork chops liberally with the marinade and marinate for 3 hours and up to overnight in the refrigerator.

Grill for five minutes on each side, rotating them a quarter turn after 2 to 3 minutes on each side to produce nice crosshatch marks. It's good to baste with some of the marinade as the meat cooks. As with all marinated meats, you want to go longer and slower on the grill verses shorter and hotter, because if the marinated meat is charred, it may turn bitter.

# GRILLED PORK TENDERLOIN WITH ROASTED CORN-BACON RELISH



**Note:** Absolute crowd pleaser. The mixture of the pork, glazed with barbecue sauce goes great with the relish. You can put barbecue sauce on the table if you like.

## For the Pork:

2 pork tenderloins  
Your favorite barbecue sauce  
Kosher salt and freshly ground black pepper

## For the Relish:

3 ears of corn, shucked  
4 T. maple syrup  
3 slices of bacon, diced small  
1 large yellow onion, diced small  
1 tsp. chopped fresh sage  
Kosher salt and freshly ground pepper



First make the relish. Cook the corn in boiling water for about 4 minutes. Start your grill and wait until it reaches medium temperature. Grill the corn for about 3 minutes and then brush on the maple syrup and continue to grill for 3 more minutes until the syrup begins to caramelize (it will turn golden brown). Remove the corn from the grill and cool. With a sharp knife, remove the kernels from the cob.

In a sauté pan, cook the bacon over medium heat until crisp, about 5 minutes. Add the onion and cook an additional 4 to 5 minutes or until the onion is clear. Add the corn and cook about 2 minutes more. Remove the corn mixture from the heat, add the sage and season to taste with salt and pepper.

Rub the tenderloins with salt and pepper and grill over medium high heat for about 8 minutes, turning once. Baste them with your favorite barbecue sauce and cook for about 8 more minutes or until 145°. Remove from the heat. Cover with foil and let sit for 5 minutes. Carve into slices and spoon the relish over each portion of the sliced pork.

## ASIAN PORK BURGER LETTUCE WRAPS



(You have to try these. Trust us. They rock.)

**Note:** Think lettuce wraps meet sliders, meet potstickers. Awesome summer meal.

2 T. canola oil  
 2 T. minced lemongrass, (optional, only if you can find it)  
 2 garlic cloves, minced  
 4 oz. fresh shitakes, chopped  
 1¾ pounds ground pork  
 2 T. soy sauce, divided  
 3 tsp. Asian sesame oil, divided  
 ½ cup hoisin sauce  
 1 T. minced fresh ginger  
 1 T. unseasoned rice vinegar  
 1 tsp. Asian hot chili sauce, like Sambal Oelek or Sriracha  
 2 heads bibb lettuce, cored and leaves separated  
 1 red bell pepper, cut into matchstick sized strips  
 2 carrots, peeled and cut into matchstick sized strips  
 ½ cup fresh cilantro leaves



Heat oil in large skillet over medium-high heat. Add lemongrass and garlic. Sauté 2 minutes. Add mushrooms. Sprinkle with salt. Sauté until mushrooms are tender, about 4 minutes. Remove from heat and cool in skillet.

Place pork in a large bowl. Mix in 1 T. of the soy sauce, 1 tsp. of the sesame oil and fold in mushroom mixture. Add salt and freshly ground black pepper. Using 2 generous tablespoons for each, shape into 18 little patties, each about 2½ inches in diameter. Arrange on a plastic-lined baking sheet.

Whisk hoisin sauce, ginger, vinegar, chili sauce and remaining tablespoons soy sauce and two teaspoons of sesame oil for the sauce. Burgers and sauce can be made ahead of time and chilled separately.

Preheat barbecue to medium high heat. Spray grill grates with cooking spray. Grill burgers until cooked through, about three minutes per side. Arrange burgers on a platter and set out sauce. Place lettuce, bell pepper, carrots and cilantro in separate bowls. Serve immediately, allowing guests to wrap burgers in lettuce. Add vegetables and sauce as desired.

# GRILLED PORK KEBABS WITH FILIPINO ADOBO SAUCE



**Note:** Our family loves pork. The recipe is a nice change from the regular way to make pork tenderloin. It has great flavor but is not overly spicy.

- 2 pork tenderloins
- Kosher salt
- Freshly ground black pepper
- 1 medium onion, thinly sliced
- 3 cloves garlic, thinly sliced
- 1 quarter sized piece fresh ginger, thinly sliced
- 2 scallions, whites and tops thinly sliced
- 1 cup soy sauce
- $\frac{2}{3}$  cup rice wine vinegar or white wine vinegar
- 1 T. sweet paprika
- 3 bay leaves
- 2 T. dark sesame oil
- 1 large onion peeled
- 2 T. butter
- 2 T. vegetable oil



Cut the meat into 1-inch cubes and put in bowl. Generously season with salt and pepper, rubbing the seasonings into the meat. Add sliced onion, garlic, ginger, scallions, soy sauce, vinegar, paprika, bay leaves, and sesame oil to the bowl. Turn the pork several times to coat and mix the marinade. Marinate 2-8 hours, turning occasionally to evenly coat the cubes.

Meanwhile, cut the large onion into large pieces that will fit on skewers.

To make the sauce, drain the marinade from the pork, place it in a saucepan and boil until it is reduced by a third. Then, add the butter. Stir the sauce as it cooks. Add salt and pepper. Set aside and serve warm with pork.

To make the kebabs, thread the pork onto skewers placing the onions between the meat pieces. When ready to grill, oil the grill grate, and set the grill to high. Cook about 8-12 minutes until done basting the kebabs with vegetable oil as they cook. During the last 2 minutes you can brush on a bit of the sauce. Transfer the kebabs to a platter and garnish with the scallion tops. Serve sauce on the side or spoon over the top.



## SPANISH PORK TENDERLOIN

**Note:** This pork is so flavorful. If the mood is Spanish, use Spanish ham and cheese. You can also make “Italian” pork tenderloin with prosciutto and fontina. When in Virginia, make “Tidewater” pork tenderloin with Smithfield ham and Swiss cheese. This is much better baked than grilled so the stuffing stays in place. Yum!

- 1 package of pork tenderloins (2 each)
- Several slices of prosciutto or Serrano ham
- Several slices of manchego or fontina cheese
- Kosher salt and freshly ground pepper
- Butcher’s twine
- 1 cup white wine

With a sharp knife, make a slit lengthwise down each pork tenderloin and open it up like a book, being careful not to cut in half. Lay ham and cheese along the center of the pork. Fold over and tie tightly with the butcher’s twine. Season with salt, pepper and paprika and put in an oblong casserole dish sprayed with cooking spray. You can cover and refrigerate up to this point. Preheat the oven to 400°. Put the wine in the bottom of the pan and bake for about 30 minutes or until pork is just very lightly pink. Cut and serve in large pieces (about  $\frac{1}{3}$  to  $\frac{1}{4}$  tenderloin size) so the cheese stays in.



## YOU WANT THESE BABY BACK RIBS



**Note:** The secret to tender ribs is to cook them slowly with liquid before grilling so they stay moist and flavorful.

Baby back ribs

Rendezvous rib seasoning or Dead End pork seasoning

White vinegar

Your favorite barbecue sauce

Preheat the oven to 300°. Put the ribs in a large boiler pan and sprinkle liberally with the spice mixture. Add ½ cup white vinegar and enough water to fill the pan ½ inch deep. Cover tightly with foil and bake for about an hour and a half until the ribs are very tender. Reserve the pan juices.

Preheat the grill to medium high heat. Grill the ribs, meat side up, baste with the pan juices and generously coat with the seasoning. Turn the ribs over and briefly cook on the meaty side being careful not to burn them. Baste the underside and season. Turn them back over and season the tops a final time. If you like sauce on your ribs, baste the tops with your sauce now. Turn over briefly again to heat the sauce and serve with more sauce on the table. Yum.



## HAWAIIAN BEACHCOMBER BABY BACKS



**Note:** These are so easy but taste so good. Aloha!

- 3 racks baby back ribs
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup soy sauce
- $\frac{1}{2}$  cup ketchup
- $\frac{1}{4}$  cup sherry
- 1 tsp. Kosher salt
- 1 garlic clove, smashed
- 1 quarter-sized slice fresh ginger, smashed

Stir together sugar, soy sauce, ketchup, sherry and salt. Pour marinade into a roasting pan. Add garlic and ginger, then add ribs and turn to coat. Marinate for at least three hours or up to one day.

Preheat oven to 325°. Line a broiler pan with foil. Arrange the ribs, meaty side up on the broiler pan. Save the marinade but discard the garlic and ginger.

Roast, basting with the marinade every twenty minutes until the ribs are tender and the glaze is well browned, about an hour and 45 minutes usually. You may want to rotate the racks in the pan if they are browning unevenly. Don't baste the meat in the last ten minutes of cooking. Throw away the unused marinade. Cut into individual ribs and serve.





## MOJO PORK TENDERLOIN

**Note:** If you live in Knoxville, you can find Nellie and Joe's at the Fresh Market. We have tried homemade Cuban marinades but none of them are better than Nellie and Joe's.

1 package pork tenderloin (2 each)

1 bottle Nellie and Joe's Mojo Criollo Marinade and Dressing

Before you leave the house in the morning, put the pork tenderloins in a plastic bag along with 1 bottle of the Mojo marinade. When you get back from work or sports, crank up the grill. Grill the pork for about 16 minutes turning 3 times and baste with the marinade. The pork is perfect when it is cooked medium well, about 145°. Cover with foil and let sit about 5 minutes. Carve. Serve with white or yellow rice and black beans.



## PORK CHOPS WITH CIDER GLAZE

**Note:** This is a good meal to make when you are starting to feel autumnal. We usually serve with brown or wild rice.

6 8-oz. Pork Chops, 1" thick

½ cup all-purpose flour

3 T. olive oil

¼ cup orange juice

1¼ cups apple cider

¾ cup chicken stock

½ 16-oz. bag peeled baby carrots, cut in half lengthwise

1 T. butter

1 tsp. leaf thyme

Place the chops between two sheets of plastic wrap and with your meat pounder, gently pound them until they are about ½" thick. Season each chop with salt and pepper, and lightly dredge in the flour, shaking off any excess. In a large skillet, heat 2 T. oil over medium high heat. Place 3 of the chops in the pan and brown, about 4 minutes on each side. Transfer to a plate and cover with foil. Add the remaining oil and repeat the process with the other three chops.

For the sauce, deglaze the pan with the orange juice, cider and chicken stock, scraping the bits on the bottom of the pan. Bring to a boil. Add the carrots and simmer until tender and syrupy, about 14 minutes. Swirl in the butter and thyme. Add the chops briefly just to reheat and serve.

## SUPPER CLUB PORK CONSTANTINOU



**Note:** This recipe says it serves four but you might want to double it. Morena made this for her supper club dinner party. Everyone has been raving about it since and she is gracious enough to share the recipe.

½ lb. fresh spinach, washed and chopped  
 3 cloves garlic, minced  
 3 T. butter  
 1 cup dried apricots, sliced  
 2 T. chopped fresh rosemary  
 Kosher salt and freshly ground black pepper  
 Pork tenderloin pounded to ¾" thickness  
 2 T. vegetable oil  
 1 cup red wine  
 2 cups beef stock

Preheat oven to 350°. Sauté spinach and garlic briefly in butter. Mix in apricots, rosemary, salt and pepper. Spread apricot stuffing over flattened tenderloin. Roll up and secure with kitchen twine.

Brown the tenderloin in a Dutch oven over medium-high heat. Add wine to the pot, transfer to the oven and cook for 30 to 40 minutes until the thermometer registers 160°. Return pot to stovetop and remove the tenderloin. Cover to keep warm. Add stock to the pot and scrape the flavorful bits of the bottom of the pan. Reduce. Slice tenderloin and serve with sauce.



## SEAR-ROASTED PORK CHOPS WITH BALSAMIC-FIG SAUCE



**Note:** This pork is just the ticket for a busy week night, or after practice. And it uses dried figs which you can stock in your pantry. Put the roasted potatoes in the oven when you start to make the pork.

- 4 boneless center-cut pork chops, 1 to 1½" thick
- Kosher salt and freshly ground black pepper
- 2 T. olive oil
- 1 cup chicken broth
- 3 T. balsamic vinegar
- ¼ cup finely chopped dried figs
- 1½ T. honey
- 1 tsp. chopped fresh thyme
- 2 T. unsalted butter, cut into four pieces



Preheat the oven to 425°. Season pork chops with salt and pepper. Heat a heavy 12-inch ovenproof skillet over medium high heat. Add the olive oil, swirl it around the pan, then evenly space the chops in the pan. Cook for 2 minutes without touching them. Lift a corner to see it is well browned. If not, cook one minute more. Turn the pork over. Cook for one more minute, then put the skillet in the oven. Roast for 5 to 8 minutes, until the meat is 145° or just firm to the touch. Don't over cook! Carefully remove the hot skillet from the oven.

Transfer the pork to a warm plate and cover with foil while you make the sauce. Return the pan to high heat on your cooktop. Add the chicken broth and balsamic vinegar, scraping up brown bits from the bottom of the pan. Cook until the broth mixture is reduced to about ½ cup, around 5 minutes. Stir in the figs, honey and thyme. Cook about 1 minute. Stir in the butter pieces and swirl it into the sauce until it is completely melted. Add the pork and juices that have seeped around the meat just for a final warming. Serve immediately with roasted potatoes.



## TOMATILLO BRAISED PORK LOIN

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**Note:** Fragrantly flavorful and delicious. If you like our tomatillo sauce for steak in the summer, try this dish in the fall!

- ½ T. olive oil
- 1 2-lb. boneless pork loin roast, untied if in two pieces
- 1 lb. (10-12 medium) tomatillos, husked and rinsed
- 1 jalapeño pepper, whole with stem removed
- 1 medium onion sliced
- 3 large garlic cloves, peeled and minced
- ⅓ cup fresh chopped cilantro, with extra for garnish
- 1 ½ cups chicken broth
- 10 red skinned potatoes, quartered, about 1¼ pounds
- Salt

Brown the pork in a medium Dutch oven over medium heat. Heat the oil and when the oil is hot, add the pork. If the pork is in two pieces, don't crowd them or they will stew and not brown. Brown well on one side, about 5 minutes. Then turn over and brown the other side. Transfer the pork to a plate and set aside. Preheat the oven to 325°.

To make the sauce, broil the tomatillos and whole jalapeño under a very hot broiler until blackened in spots, about 5 minutes. Turn over and blacken the other side. Transfer to a food processor, making sure all the juices are included. Process until smooth.

In the same Dutch oven you browned the pork, sauté the onion stirring regularly until golden, about 7 minutes. Stir in garlic and cook a minute longer. Raise the heat and when the oil really sizzles, add the tomatillo mixture all at once. Stir until noticeably darker, about 4 minutes. Add the chicken broth and salt, stir. Nestle the pork into the warm tomatillo sauce. Cover the pot and cook for 30 minutes.

While the pork is cooking, simmer the potatoes in boiling water to cover until tender. Drain. After the pork has cooked for 30 minutes, put the potatoes into the sauce around the meat and cook until the meat thermometer registers 145° (about 10 more minutes). The center will reveal only the slightest hint of pink.

Transfer the pork to a cutting board. Cut into ¼-inch slices. Serve with potatoes, sauce and extra cilantro as a garnish.



## POC CHUC

(Grilled Pork with Fiery Salsa)

**Note:** Poc Chuc is easy to make and remarkably tasty, but you need all three ingredients—the cured pork, the grilled pickled onions and the charred tomato salsa to achieve the full effect. Serve with warmed corn or flour tortillas.

### For the Pork:

1 Pork tenderloin  
1 T. Kosher salt  
1 cup water

### For the Pickled Onion:

1 large red onion, peeled with root end left intact  
 $\frac{3}{4}$  cup fresh lime juice  
 $\frac{1}{4}$  cup fresh orange juice  
2 tsp. salt

### For the Fiery Salsa:

2 ripe tomatoes  
1 habanero or 2 serrano chiles  
1 clove garlic minced  
 $\frac{1}{4}$  cup chopped fresh cilantro  
2  $\frac{1}{2}$  T. fresh lime juice  
 $\frac{1}{2}$  T. fresh orange juice  
 $\frac{1}{2}$  tsp. salt

You want to use two broad, thin  $\frac{1}{4}$ " sheets of pork for this dish. Cut your pork tenderloin crosswise in half. Then place each half so one end is facing you. Cut the tenderloin almost all the way through, stopping about  $\frac{1}{2}$ " from the edge. Open the piece of the meat as you would a book. Pound it with a cleaver or rolling pin until it is  $\frac{1}{4}$ " thick.

Combine the salt and water in a shallow bowl and whisk until the salt is dissolved. Add the pork pieces and brine for 15 minutes. Drain and refrigerate until ready to cook.

Preheat the grill to high. Cut the onion into 8 wedges. Don't trim away the root end so the onion will hold together on the grill. Arrange the wedges on the grill, turning until nicely charred on both sides, about 4 minutes per side. Trim off the root ends of the onions and transfer to a small bowl. Stir in the lime juice, orange juice and salt. Let the onions marinate about 10 minutes.

For the salsa, char the tomatoes and chiles on the grill. Let cool. Process the charred tomatoes and chiles in a food processor to a coarse puree. Add the cilantro, lime and orange juices and salt. Process to mix. Taste and adjust seasonings. Put the salsa into a serving bowl.

Now grill the pork until cooked through, about 2-3 minutes per side. Transfer the pork to a platter. Serve the pork, accompanied by the pickled onions and salsa with a basket of warmed corn tortillas.



## JALAPEÑO ROAST PORK

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**Note:** If you like pulled pork barbecue, you'll love this southwestern version. We serve it in corn tortillas. The leftovers, if you have any, are wonderful for breakfast too!

- 1 boneless pork shoulder (about 6 lbs)
- Juice and zest of 2 oranges
- 2 jalapeños, stemmed, seeded, and diced
- 2 T. chopped fresh thyme
- 2 T. Kosher salt
- 2 T. minced garlic
- 2 T. olive or vegetable oil
- 2 T. cracked black pepper

Preheat the oven to 325°. Rinse the pork shoulder and pat dry. Using a paring knife, make several ½-inch deep incisions on both sides of the meat. Mix the juice, jalapeños, thyme, garlic, salt, pepper, and oil, either by hand or by pulsing in a food processor until just mixed. Rub the meat with the mix, being sure to massage some down into the incisions.

Place the meat in a roasting pan fat side up, cover with foil, and roast for 3–4 hours, or until the meat is fork-tender. Cool, remove it from the pan, then shred with two forks. After the meat has been removed, add a little water or broth to the roasting pan and stir to dissolve any brown bits, then strain the juices and pour them back over the shredded meat.



## PORK MARINATED IN CHILE COLORADO



**Note:** This recipe takes a bit of planning and time, but all the steps are simple and it's one of David's favorite meals. Our grocery store now carries Asadero cheese and real Mexican Crema (sour cream). These make great toppings along with fresh cilantro and red grape tomatoes. If you double the recipe for the marinade and freeze it, you'll save lots of time.

### **For the Pork:**

4 cups Chile Colorado (recipe below)

1 tsp. dried oregano

½ tsp. salt

2 lbs. boneless pork loin or pork tenderloin, cut into ½-inch cubes

Hard taco shells and your favorite taco garnishes

Combine the first 3 ingredients in a large Ziploc bag. Add pork and turn to coat. Marinate overnight. Preheat oven to 300°. Place pork and marinade in a baking dish coated with cooking spray. Cover with foil. Bake for one hour. Increase oven temperature to 350°. Uncover and bake for 30 more minutes. Serve in taco shells with taco toppings. For breakfast, you can serve with eggs and breakfast potatoes.

### **For the Chile Colorado:**

½ lb. dried New Mexico chiles or other large mild dried chiles

5 cups chicken broth

4 garlic cloves, peeled

1 tsp. salt

Preheat broiler. Remove stems and seeds from chiles, discard. Rinse the chiles in cold water. Drain. Arrange chiles in single layer on a cookie sheet. Broil about 20 seconds on each side until lightly toasted. Do not burn the chiles.

Bring 4 quarts of water in a larger saucepan to a boil over high heat. Stir in chiles. Cover and remove from heat. Let stand 30 minutes until soft.

Place half of the chiles and 2 ½ cups broth and garlic in the blender and pureé until smooth. Pour the chiles through a coarse strainer into a large saucepan and discard the solids. Repeat the process with the remaining chiles and broth. Add salt and cook over medium heat for 30 minutes stirring occasionally. Cool before marinating the pork.



## SAUSAGE RIGATONI

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**Note:** This was a family favorite that is great to make ahead and freeze. Mom liked making this instead of lasagna. Serve with a salad and some garlic bread.

- 1 lb. rotini or fusilli noodles
- 1 lb. Italian sausage links, sliced in very thin slices, Hot is best
- ½ tsp. dried or chopped fresh basil
- ½ tsp. dried or chopped fresh oregano
- ½ tsp. garlic powder
- Freshly ground black pepper
- 1 (32 oz.) jar of your favorite spaghetti sauce
- ½ cup sour cream
- ½ lb. sliced mozzarella cheese
- ½ lb. sliced provolone cheese
- 1 cup grated Parmesan cheese

Boil and drain pasta. Rinse. Brown sausage well and stir in basil, oregano and garlic powder. Mix well and set aside. Layer ingredients in a greased oblong casserole dish. Place pasta first, then half of the sauce, provolone, sour cream, sausage, mozzarella, the rest of the sauce, and top with Parmesan cheese. Bake at 350° for 30 to 45 minutes until bubbly.



# CHINESE SPARERIBS, OVEN ROASTED



(Chinese ribs with a rub)

**Note:** Ok, we like ribs. This recipe is much simpler than the elegant braised ones, but a crowd-pleaser nonetheless. It calls for spare ribs, not baby back ribs.

## For the Ribs:

- 2 racks pork spareribs, not baby backs
- 2 T. ground coriander
- 2 T. chili powder
- 2 T. dark brown sugar
- 1 T. Chinese five-spice powder
- 1 T. ground fennel seeds
- 1 T. Kosher salt
- 1 tsp. dried red chile flakes

Preheat the oven to 300°. Position your oven rack so it is in the center of your oven. Mix the spices together in a small bowl. Press ½ cup rub on both sides of the rib racks.

Put the ribs, meaty side up on a broiler pan or wire rack over a baking sheet. Bake for about 2 hours. After the first hour, rotate the pan every 30 minutes. To test for doneness, pick up the center of the ribs with tongs. The ends of the ribs should flop downwards and a skewer inserted between the ribs should meet little resistance. If the meat between the ribs is still tough, continue cooking, checking every 15 minutes and rotating the pan.

Cut into individual ribs and serve with Asian dipping sauce.

## For the Asian Dipping Sauce:

- ¼ cup soy sauce
- 2 T. granulated sugar
- 2 T. rice vinegar
- 1 T. minced fresh ginger root
- 1 tsp. dark sesame oil

In a saucepan over medium heat, bring all of the sauce ingredients to a simmer, stirring occasionally for about 10 minutes. Remove from heat and let come to room temperature. Serve drizzled over ribs.



## CHINESE BRAISED BABY BACK RIBS

**Note:** These ribs are great as an appetizer or a part of Chinese Feast Night. It is hard to make enough for a crowd if this is the only meat you are serving. There are never any leftover ribs.

2 lbs. baby back ribs, cut into individual ribs  
 2 T. vegetable oil  
 3 garlic cloves, crushed  
 1 2-inch cinnamon stick  
 2 T. grated orange zest  
 1 tsp. anise seed  
 ½ cup Madeira or sherry  
 2 T. soy sauce  
 1 T. balsamic vinegar  
 1 ripe tomato, cubed  
 1 tsp. dry thyme  
 ¼ cup chicken stock  
 Kosher salt and freshly ground black pepper



Heat the oil in a Dutch oven. Add the ribs, garlic, cinnamon, orange zest, and anise seed. Cook over high heat, stirring until the ribs are lightly seared, about 5 minutes. Add the Madeira or sherry, soy sauce, vinegar, tomato, and thyme. Cover the pot, reduce the heat to low and cook for 15 minutes. Add ¼ cup of stock, cover and turn the heat to the lowest setting.

Cook for 45 minutes to an hour, turning the ribs occasionally to allow the sauce to penetrate the meat, until the ribs are tender and the sauce has almost evaporated. Add more stock only as needed to keep the meat from sticking to the pan. With a slotted spoon, remove the ribs from the pan.

Strain the sauce through a sieve. Return the ribs to a pot and pour the sauce over them. Heat until warm and season with salt and pepper. Serve.

# CHRISTMAS BREAKFAST RISOTTO



**Note:** Don't want something sweet for breakfast? Check out this breakfast risotto. It is what we have served on Christmas morning the last couple of years.

- 4 T. butter
- 4 hot Italian sausages, casings removed
- 1 small onion, diced
- 2 small bay leaves
- 1 cup arborio rice
- ½ cup white wine
- 5 cups **hot** chicken broth
- Pinch saffron threads
- ½ cup freshly grated Parmesan cheese
- ¼ cup chopped Italian parsley



Melt butter in a large saucepan or risotto pan over medium-high heat. Add sausages and break up with a fork. Add onion and bay leaves. Sauté until onion is translucent.

Stir in rice, cook for about two minutes, stirring constantly. Add wine. Stir until liquid evaporates. Add one cup of broth and saffron, cook until liquid evaporates.

Add more broth a half cup at a time, letting the rice absorb it after each addition and stirring frequently until rice is tender to your taste, about 18 minutes.

Discard bay leaves and mix in the cheese and parsley. Season with salt and pepper. Serve with extra grated Parmesan on the side.

