

Rack Ready Chop, Slaw, Sweet Potato Fries & Sweet Peas

Rack Ready Chop

Marinade

3 cups Port Wine

1 cup olive oil

1 pint black berries

4 sprigs rosemary

6 cloves garlic

1 shallot

4 T olive oil for cooking

- Mix marinade in large bowl or processor. Set oven to 475 degrees. French and fabricate bones and allow meat to marinade for 20 minutes. Heat rondo and add oil sear chops about 8-10 minutes for good sear and color. Finish in the oven until meat is firm and springs back a bit. Pull from oven and allow to rest covered in a warm place for 4 minutes.

Slaw

3 green apples (peeled, cored, sliced)

1 head nappa cabbage (thin slice green leaves)

1 fennel bulb (cored and sliced)

1 carrot (peeled battonette)

1 cup Mayo (2 yolks, 1 ½ c salad oil, 2 tsp. dry mustard, 1 ½ tsp. lemon juice)

1 T apple cider vinegar

1 tsp. lemon juice

3 T fennel leaves (chopped)

Salt and pepper to taste

- Mayo – add yolks to mixing bowl; add a bit of oil first slowly while vigorously whisking to make initial emulsion. Add a bit of your mustard and acid to stabilize. Then proceed to add the oil in a slow stream until desired consistency is reached.
- Cut vegetables into strips. Toss with mayo and spices and acids to make slaw.

Sweet Potato Fries

1 sweet potato (bat)

1 bottle Canada dry

3 cups rice flour

½ cup smoked paprika

1 qt. frying oil

- Heat frying oil to 375 degrees. Peel and cut sweet potatoes to proper size. Blend soda water, flour, and paprika together to make tempura batter. Blanch the cut potatoes for 1 minute and then strain and cool. Once cool set potatoes in batter and begin to fry in hot oil.

Sweet Pea

4 cups frozen peas

2 cups chicken stock

½ cup heavy cream

2 cups sweet basil

Salt and pepper to taste

- Defrost frozen peas and simmer in the chicken stock for 10 minutes. Allow to cool before puree. De-stem basil and add it to the pea stock mix and puree until smooth. Then run through china cap to remove chunks. Whisk cream in and season to taste. Prepare for service and hold in a squeeze bottle.