

recipe redux

FORMULA:

Pork chops 6 16-oz.
bone-in, demi-cured, smoked

Ingredients	% by Weight
Breadcrumbs, stuffing type	16.02
Water	19.21
Pork base, paste	0.67
Mushroom base, paste	0.67
Yeast extract flavor	0.08
Cooking wine	3.36
Applesauce, no additives	4.48
Carrageenan (iota) hydrocolloid blend	1.01
Soybean oil	5.38
Sausage, sweet Italian-style, ground, cooked	11.21
Marjoram, ground	0.11
Thyme, ground	0.03
Sage, ground	0.08
Parsley, dried	0.10
Celery, small dice, IQF	5.61
Onion, small dice, IQF	8.97
Apple pieces, dehydrated, 1/4 in.	4.48
Portobello mushroom, diced, fire-roasted, IQF	4.48
White mushroom, diced, fire-roasted, IQF	4.48
Walnuts, diced, 1/8 in.	1.48
Pecans, diced, 1/8 in.	1.48
Almonds, diced, 1/8 in.	1.48
Salt	0.85
Black pepper	0.05
Apple flavor	2.80
Mushroom flavor	1.43
Total	100.00

Procedure:

Place breadcrumbs into ribbon blender. Place water, pork and mushroom base, yeast flavor, wine, and applesauce into a temperature-controlled premix tank. In a separate mixing tank with a high-speed blender, mix gum blend into the oil until completely dispersed; add this mixture to the ingredients in the premix tank with mixer on medium and heat to 180°F. Add this, along with the cooked sausage meat, to the breadcrumbs. Turn blender on slow speed and mix 5 minutes until liquid begins to hydrate crumbs and blend with other ingredients. Add seasoning blend, IQF vegetables and apples to the mixer and mix 5 to 8 minutes until fully blended. Add mushrooms, nuts, salt, pepper, and apple and mushroom flavors and mix. Allow to sit for 20 minutes. Remove from the mixer, pack and cool the packages down to 38° to 40°F. This product is manufactured as a refrigerated value-added meat product and is sold as a kit containing ready-to-cook meat, stuffing and ready-to-heat peppercorn sauce components, and instructions for preparation and cooking. Consumers manually place the stuffing into a pocket already cut into the chop and roast it in a pan at 375°F for 30 to 40 minutes or until cooked to a temperature of 160°F in the pork muscle. It's served with heated sauce.

Smoked Pork Chop with Apple, Nut and Mushroom Stuffing



By Walter S. Ziromski, C.C.C., C.C.E
and Russ Zito

RECIPE:

Ingredients

- 2 cups stuffing breadcrumbs
- 3/4 cup pork stock
- 1/4 cup mushroom liquor
- 1/4 cup oil
- 2 to 4 sweet Italian-style sausage links
- 1 teaspoon poultry seasoning
- 1 tablespoon finely chopped parsley
- 1/4 cup diced celery
- 1/2 cup diced onion
- 1/4 cup chopped portobello mushrooms
- 1/2 cup chopped button mushrooms
- 1/4 cup chopped mixed nuts
- 3 tablespoons whole, sweet, unsalted butter
- 6 peeled Granny Smith apples
- 1/4 cup apple cider
- 1/4 cup white wine
- 1 1/2 teaspoons salt
- 1/4 teaspoon black pepper
- 6 16-oz. bone-in smoked pork chops

Procedure:

Place breadcrumbs into a stainless steel bowl. On the stove, heat the pork stock, three-quarters of the oil and mushroom liquor in a saucepan. Separately, cook onions, celery, mushrooms and sausage in a sauté pan with the remaining oil until fully cooked. Add this and the pork-stock mixture to the breadcrumbs and fold completely into the crumbs. Add the nuts and all the remaining ingredients. Mix the stuffing well until fully incorporated. Allow mixture to sit in the refrigerator until fully cooled. Before stuffing the chop, pan-sear it golden brown on both sides. Cool fully and then proceed with stuffing. Cut pocket into pork chop and fill with 4 oz. of stuffing. It will flow outside of the cavity and just form an oval ball of stuffing on the outside of the pork chop. Place chops in a roasting pan and bake at 375° to 400°F for 45 minutes. Serve with a heated peppercorn sauce and garnish with some sautéed apples and a vegetable and potato accompaniment.

Photo: Range Studios