

Chef's NOTES

I'm a firm believer that simple flavors, when cooked over an open flame, create the best food. This pork chop, inspired by the one at Fort Oak, is a perfect example of this - taking the most basic of ingredients: pork, Brussels sprouts, potatoes, and elevating them, bringing out their full potential by using an ancient method of production. But it's the addition of black garlic sauce that's the key here. It plays off the pork chop by adding a sweetness that cuts through the savory, complements the char, and adds a complexity to this dish you used to only be able to find in a restaurant. Now, we've recreated this dish to work in your backyard. Enjoy your barbecues and summer dinner parties. And especially, enjoy this meal. - Chef Brad Wise

Fort Oak Pork Chop

INGREDIENTS

- 1 pork chop
- 3 tbsp black garlic sauce
- 1 tbsp salted butter, room temp
- 5 medium-sized Brussels sprouts
- 8 peewee potatoes, rinsed
- 1/4 bunch parsley, whole leaves
- 1/4 bunch cilantro, whole leaves
- 1 lemon, juiced
- 1 tsp olive oil
- salt & pepper, to taste



✓ Step 1

Boil the potatoes by adding them to a large pot filled with cold, salted water. Bring to a simmer and cook for approximately eight minutes or until fork tender. Drain and bring to room temperature.

✓ Step 2

Pre-heat your grill to medium heat (*cooking inside: use a cast iron pan*). Spray pork chop with cooking spray and sprinkle both sides with salt and pepper. Place on the grill and sear one side for 5 minutes.

✓ Step 3

While the pork chop cooks, toss Brussels sprouts and potatoes in canola oil and season with salt and pepper. Place the vegetables directly on the grill and leave them to develop a deep char. Cook for approximately 5 to 7 minutes (*cooking inside: lay the vegetables on a sheet tray and roast under the broiler on high*). When done cooking, transfer to a bowl and toss with butter.

✓ Step 4

Flip the pork chop and cook for 4 to 5 minutes. You'll know it's done when the internal temperature reads 145-degrees. Remove from heat and let rest for 5 minutes. Brush black garlic sauce onto the pork chop.

✓ Step 5

Toss herbs with olive oil, a dash of lemon juice, and a pinch of salt. Cut the meat off from the bone (*set it aside for later*). Cut pork chop vertically, top with the herbs, and serve alongside the vegetables..

