

Chef Rodger Martin's Special Recipes

Brown Sugar Brined Pork Chop ***(4 Servings)***

4 each 6 ounce Pork Chop
1 cup brown sugar
2 cups water
3 tablespoons salt

Mix in a sealable plastic bag: Sugar, water and salt add pork chop and refrigerate up to 8 hrs. Rinse and pat dry. Sear on medium heat 2 minutes on each side. Bake in 350 degree oven until an internal temperature reaches 165 degree about 15 minutes.

Apple Mint Chutney ***(4 Servings)***

2 cups diced peeled apples
½ cup chopped red onion
¼ cup brown sugar
½ cup seasoned rice wine vinegar
¼ cup golden raisins
1 tablespoon oil
1 teaspoon chopped fresh mint

Using a sauté pan on medium high heat add oil, heat oil, add onions, sauté until lightly brown about 2 minutes, turn heat down to medium add apples, raisins and brown sugar stir until all sugar is dissolved about 1 minute add rice wine vinegar cook until most of liquid is absorbed about 2 minutes. Add fresh mint and serve over pork.

Savory Bread Pudding ***(4 Servings)***

4 cups seasoned bread croutons
2 tablespoons butter
½ cup finely chopped onions
1 cup sliced mushrooms
¼ cup chopped fresh parsley
2 cups heavy cream
4 each eggs

Melt butter and sauté onions and mushrooms until soft about 4 minutes, Add mushrooms and onions to croutons in med mixing bowl. Whisk cream, eggs and parsley together add to croutons and mix well. Let stand 5 minutes. Place in pre-oiled baking dish or individual casserole dishes. Bake in oven at 350 degrees until internal temperature reaches 160. Approximately 25 minutes.

To make your own croutons

4 cups cubed French Bread or Sour Dough Bread
¼ cup olive oil
4 teaspoons thyme
1 tablespoon fresh garlic minced

Preheat oven to 350 degrees mix garlic thyme and oil together, place cubed bread in bowl and toss with oil mixture. Lay bread cubes on baking sheet season with salt and pepper and bake in oven until golden and slightly crunchy about 20 minutes.