



GRILLED PORK CHOPS

WITH BALSAMIC MARINADE



SERVES

4



METHOD

GRILL



MINUTES

40



DIFFICULTY

3/10

INGREDIENTS

- 4 1½ inch thick pork chops, bone-in
- 1/2 cup balsamic vinegar
- 1/4 cup olive oil
- 2 tablespoon Dijon mustard
- 1 tablespoon brown sugar)
- 1/2 teaspoon ground black pepper
- Sea salt**
- 4 garlic cloves (coarsely chopped)
- 1/4 cup rosemary leaves
- 2 green onions (coarsely chopped)

Sprinkle the pork chops with salt and pepper.

In a blender, combine the vinegar, olive oil, mustard, brown sugar, pepper, garlic, rosemary, and green onions. Blend until smooth.

Put the chops in a heavy-duty food storage bag or nonreactive container. Add the marinade mixture and turn to coat the pork thoroughly. Refrigerate for 4 to 8 hours.

Remove the pork from the marinade. Discard the marinade.

Heat the grill to a medium heat of about 375°F. Grill the pork over direct heat for about 2 to 3 minutes on each side to sear. Then move the pork chops to indirect heat and continue grilling until they are cooked through for about 15 minutes. They should register at least 145°F on a food thermometer.



CAMELIZED GARLIC, SPINACH & CHEDDAR TART



SERVES

4



METHOD

OVEN/STOVETOP



HOURS

2



DIFFICULTY

5/10

INGREDIENTS

All-Butter Pie Dough
All-purpose flour (for surface)
5 large eggs
3 heads of garlic, cloves peeled
Kosher salt
1 tablespoon olive oil
1 tablespoon balsamic vinegar
1 tablespoon pure maple syrup
1 teaspoon fresh rosemary, chopped
1 teaspoon fresh thyme, chopped
Freshly ground black pepper
6 ounces sharp white cheddar cheese, grated
2 cups baby spinach
3/4 cup crème fraîche
3/4 cup heavy cream

Preheat to 350°. Roll out 1 disk of dough on a lightly floured surface to a 14" round. Transfer to a 9"-diameter pie dish. Fold overhang under. Freeze 15 minutes. Meanwhile, roll out second disk of dough on a lightly floured surface until about 1/8" thick. Cut into 1/4"-thick strips. Transfer to a parchment-lined baking sheet. Working with 3 strips at a time, braid dough, returning braids to baking sheet as you go. Chill until just pliable.

Beat 1 egg in a small bowl. Brush edge of dough in dish and bottom sides of braids with egg. Arrange braids along edge, trimming and gently pressing sections together as you go. Freeze 15 minutes.

Line dough with parchment paper or foil, leaving some overhang. Fill with pie weights or dried beans. Bake until crust is dry around edge, 25–30 minutes. Remove parchment and weights and brush entire crust with egg. Bake until crust is dry and set, 10–15 minutes. Let cool.

Meanwhile, cook garlic in a medium saucepan of boiling salted water until beginning to soften, drain. Heat oil in pan over medium-high. Add garlic and cook, stirring occasionally, until cloves start to turn golden brown, about 2 minutes. Add vinegar and 1 cup water and bring to a boil. Reduce heat and simmer until garlic is tender. Add maple syrup, rosemary, and thyme, and season with salt and pepper. Cook, stirring occasionally, until liquid is syrupy and coats garlic.

Scatter cheese over crust; top with spinach. Whisk crème fraîche, cream, and remaining eggs in a medium bowl; season with salt and pepper. Pour over spinach. Add garlic with any syrup. Bake until custard is set and golden brown in spots, 35–40 minutes. Let cool on a wire rack.



HOMEMADE FRESH CHORIZO



SERVES
6



METHOD
STOVETOP



MINUTES
30



DIFFICULTY
2/10

INGREDIENTS

- 6 dried New Mexico chiles
- 8 garlic cloves, chopped
- 3 tablespoons smoked paprika
- 1 tablespoon kosher salt plus more for seasoning
- 1 teaspoon freshly ground black pepper
- 2 pounds ground pork

Heat a large dry cast-iron skillet over medium-high heat. Add chiles; toast, turning often, until just fragrant, about 1 minute. Remove from pan and let cool.

Using kitchen scissors and working over a medium bowl, cut chiles into 1" rings, reserving seeds and discarding stems. Cover with 1/2 cup hot water; let soak, stirring occasionally, until chiles are soft and pliable, about 10 minutes.

Transfer chiles with seeds and soaking liquid to a blender. Add garlic, paprika, 1 Tbsp. salt, and pepper; pulse until a paste forms.

Combine pork and chile paste in a large bowl. Gently mix until just blended (do not overwork the meat).

Heat a large cast-iron skillet over medium-high heat. Working in 2 batches, cook chorizo until cooked through, 7-8 minutes. (Be sure to let meat brown before turning and breaking it up into small pieces with a spoon or spatula.) Season with salt.



BAY SCALLOP CEVICHE



SERVES

4



METHOD

N/A



MINUTES

65



DIFFICULTY

2/10

INGREDIENTS

3/4 pound bay scallops
 3/4 cup fresh lime juice, divided
 Kosher salt
 Freshly ground black pepper
 1 cup diced cucumber
 2 shallots, thinly sliced
 2 scallions thinly sliced
 1/2 Hass avocado, diced
 1/2 cup red bell pepper, diced
 1/4 cup fresh parsley, chopped
 1½ tablespoons jalapeño pepper, minced
 2 garlic cloves, minced
 Extra-virgin olive oil
 1/4 teaspoon Sriracha
 Bibb lettuce leaves, for serving

In a medium bowl, combine the scallops, 1/2 cup of the lime juice and 1 teaspoon salt and set aside at room temperature for exactly 1 hour, stirring occasionally.

In a separate bowl, combine the cucumbers, shallots, scallions, avocado, bell pepper, parsley, jalapeño pepper, and garlic. In a glass measuring cup, whisk together the remaining 1/4 cup lime juice, 1/4 cup olive oil, 1 teaspoon salt, 1/2 teaspoon pepper and the Sriracha. Pour over the vegetables and combine.

When ready to serve, lift the scallops out of the lime juice with a slotted spoon (discard the liquid) and add them to the vegetable mixture. Stir well and spoon into the lettuce leaves for serving.