



## Featured Chef Recipe

### Pork Porterhouse Florentine

#### ***Ingredients***

##### **Pork Rub:**

- 6 each center cut pork loin chops
- 1 ½ cups porcini powder
- ½ cup sugar, granulated
- ¼ cup salt
- ¼ cup black pepper, ground
- 1 TBL red pepper chili flakes

##### **Brine:**

- 3 gallons water
- 1 ½ cups salt
- 1 7/8 sugar
- as needed ramps, grilled
- as needed radicchio, grilled
- as needed heirloom tomatoes, grilled
- as needed artichoke bottoms, grilled
- as needed salt and pepper
- as needed salsa verde
- as needed maldon salt
- as needed aged Balsamic vinegar
- as needed basil, fresh, chiffonade

## *Cooking Instructions*

### **Pork Rub:**

1. In mixing bowl combine seasonings & mix well to combine.

### **Brine:**

1. Combine all ingredients & mix well to combine.
2. Brine pork porterhouse for 1.5 hours.

### **Pork Preparation:**

1. Drain pork porterhouses from brine
2. Evenly rub pork porterhouses with pork rub
3. Char steaks on grill & finish in oven until an internal temperature of 138 degrees internal temperature & rest 5 minutes before slicing
4. While steaks are in roasting in oven grill ramps, radicchio, tomatoes & artichokes season with salt & pepper to taste

### **Serving Suggestions:**

1. Serve steaks with salsa verde & grilled vegetables
2. On plate place grilled vegetables at 3:00
3. Place prepared salsa verde on bottom of plate at 6:00
4. Fan & shingle ham steak across salsa
5. Evenly sprinkle basil across ham steak