



Pork Chop with Sage, Potatoes, Pancetta and Tuscan Kale

Nickel & Nickel Darien Vineyard Syrah, Russian River Valley

by Executive Chef Trevor Eliason

Ingredients

Pork Chops:

- 4 thick pork chops on the bone
- 16 sage leaves
- 1 whole garlic clove
- 4 slices prosciutto
- 4 tablespoons butter, diced
- 4 dried apricots
- Kosher salt and freshly ground pepper, to taste
- Extra virgin olive oil
- 2 tablespoons flour

Roasted Potatoes and Pancetta:

- 4 Yukon Gold potatoes, peeled and diced
- 6 strips of pancetta, 1/2-inch thick, or 8 ounces pancetta lardons
- 4 whole garlic cloves
- Extra virgin olive oil

- 8 sage leaves

Sautéed Kale:

- 2 bunches of Tuscan kale, stems removed and torn into bite-size pieces
- 2 tablespoons extra virgin olive oil
- 1 garlic clove, sliced
- 1/2 cup parsley leaves
- Juice of 1 lemon

METHOD

Process:

Preheat the oven to 425°F. In preparation for roasting, parboil the potatoes by placing them in a medium pot of salted water. Bring to a boil and simmer for three to four minutes. Drain and set aside.

Pork Chop Preparation:

To season the pork chops, first lay them on a cutting board and insert a paring knife into the side of each chop to make a hidden pocket. Try not to cut through the chop. In a food processor, add eight sage leaves, one garlic clove, prosciutto, butter, apricots, salt and pepper. Pulse the ingredients until smooth, and then add the seasoned butter mixture to each of the pork chop pockets. Add eight more sage leaves in a small bowl, and drizzle with olive oil to coat. Dip one flat side of the sage leaf into the flour then place the floured side on a pork chop, with each chop getting two leaves. Set aside.

Roasted Potatoes and Pancetta Preparation:

In a large roasting pan, add the pancetta, parboiled potatoes, garlic cloves and the remaining eight sage leaves. Coat the ingredients with the olive oil, and place into the oven for 10 minutes. Heat a pan on high heat and add olive oil. Season your pork chops with salt and freshly ground pepper, and sear for four to five minutes on each side, or until golden brown. Then, place the pork chops with the potatoes and put back in the oven for another 10 to 12 minutes, depending on how thick the chops are.

Sautéed Kale Preparation:

Place the kale in a pot of salted, boiling water for one minute. Remove and drain the water. In a medium sauté pan, add olive oil, sliced garlic, and sauté for one to two minutes or until tender but not browned. Add the kale and cook for three to four minutes, and then add the parsley leaves and a squeeze of lemon juice.

Presentation:

To assemble, scoop a generous amount of the potato pancetta mixture on each plate. Top with the pork chop and nestle a pile of greens next to the chop. Enjoy with a glass of Nickel & Nickel Darien Vineyard Syrah!

Serves 4