

Chef Jaime Clinton's Apple Brined Bone-In Pork

Recipe based on induction heat cooking, no oven.

- 4 Bone-In Pork Loins, cut into chops, bones frenched.
- 1 qt Fresh Apple Cider
- 1 Tbsp Vegetable Base (Liquid or Paste)
- 5 Garlic Cloves, crushed
- 8 sprigs of Thyme
- 8 Sage Leaves
- Salt and Pepper to Taste
- 4 Tbsp Butter, unsalted
 - Place all ingredients in a sauce pot, except butter and bring to a quick boil. Pour brine over chops and let sit for at least 20 minutes.
 - When you remove the chops from the brine, make sure you pat the meat dry.
 - Melt butter in cast iron until it spatters. Sear chop on presentation side, hard. Baste with butter to continue the cooking. After 3-4 minutes, flip the chop, lower the heat, baste and partially cover with lid for convection heat.
 - Once cooked to 135 degrees, remove from heat and hold for service.

Quick Kraut with Turnip

- 8 oz Green Cabbage, chiffonade
- 2 Tbsp White Turnip, julienned
- ¼ cup Apple Cider Vinegar
- ¼ cup Fresh Apple Cider
- ¼ tsp toasted, crushed caraway seeds
- ¼ tsp salt and pepper
 - Combine all ingredients in a sauce pot, bring to boil for 5 minutes. Let sit for 10 minutes. Strain. Hold for service.

Brown Butter and Sage Apples

- 4 Tbsp Brown Butter
- 3 Apples, Green, Melon Ball
- 16 sage leaves, chiffonade
- ½ tsp salt
- 1/8 tsp black pepper
- Squeeze of lime
 - Brown Butter:
 - 1/2 pound unsalted butter: melt butter on medium until it begins to spatter and takes on a nutty smell.
 - Place the brown butter in a saute pan, add apples, sage and salt and pepper. Cook on medium high heat until apples caramelize and become tender, about 5 minutes.

- Squeeze fresh lime into the pan to deglaze. Hot hold for service.

Sweet and Yukon Potato Spirals

- 2 each, sweet potato
- 2 each, Yukon potato
- ¼ cup kale, chiffonade
- Salt and Pepper to Taste
 - Wash, peel, spiralizer potatoes and hold in ice water.
 - Heat oil, deep enough to fry. Once heated to 350 degrees, pat potatoes dry and fry separately. You do this because the potatoes cook differently. Drain on paper towels and dry the kale ribbons. Drain on paper towels, season and hold for service.
 - *This is a good time to fry your sage for garnish*

Creamy Apple Dijon Sauce

- 1 Tbsp Brown butter
- 1 Tbsp Red Onion, brunoise
- 2 cloves garlic, minced
- ¼ tsp Thyme, chopped
- 1 Tbsp Smooth Dijon Mustard
- 1/3 cup Fresh Apple Cider
- ¼ cup Heavy Cream
 - Heat brown butter in pan, sauté onion and thyme. Add garlic and sauté until fragrant. Add in Dijon to incorporate. Deglaze pan with the apple cider.
 - When sauce begins to reduce just a little, add in heavy cream and reduce to a 1/3 way down the pan. Hot hold for service.