

# *Black Pepper Seared Sterling® Silver Pork Chops Nueske's Applewood Smoked Bacon & Zucchini Pancakes Strawberry Maple Gastrique*

*Serves 4*



## **INGREDIENTS**

4 each 12 oz. Sterling® Silver Special Reserve  
Pork Chops

Fresh Ground Black Pepper to taste  
Salt to taste

8 each Nueske's Bacon slices rendered, fat  
reserved

½ Cup All Purpose flour

½ teaspoon Baking powder

½ teaspoon Salt

1 teaspoon Cinnamon, ground

½ teaspoon Cloves, ground

4 Tablespoons Fresh basil, chopped, divided use

2 Tablespoons Fresh parsley, chopped,  
divided use

2 Tablespoons Fresh mint, chopped, divided  
use, reserve 4 nice sprigs for garnish

1 Each Egg

¼ Cup Milk

2 Cups Zucchini, grated

2 Each Scallions, sliced thin, 1" into green part

2 Tablespoons Canola oil

Reserved bacon fat

6 Cups Strawberries, washed, stem removed,  
cut in ½. Reserve 4 for garnish,

1C Riesling or Balsamic Vinegar

Maple syrup to taste

Pinch of salt

(OVER) ▶

## GASTRIQUE

*This will take a little while so you should start it first.*

- Puree the strawberries and place in a heavy bottomed sauce pan.
- Stir in the vinegar, cinnamon and cloves. Bring this to a boil then lower heat to a simmer. Reduce this mixture by at least ½ or until syrupy.
- Add 2 tablespoons of basil and 1 each of the mint and parsley combine well.
- Add maple syrup to taste.
- Reserve in a warm place.

## PORK CHOPS

- Heat oven to 400°F.
- Place a sauté pan over medium low heat that is large enough to hold all the chops easily or sauté in batches.
- Cook the bacon in the sauté pan until just crisp. Cook slowly so the pan doesn't get to dark. Remove to paper towels. Reserve 3 tablespoons of the bacon fat to sear the pork chops. Rough chop the bacon when it cools. Set aside for the pancakes.
- Season the pork chops on one side with salt and about ½ teaspoon of pepper per chop.
- Heat the bacon fat to medium high.
- Sear chops on both sides until browned, about 2 minute per side.

- Remove the chops to a sheet pan and place them into the oven. Cook until the internal temperature reads 130° on a meat thermometer or about 8 minutes.
- Let the chops rest ten minutes before serving.

## PANCAKES

*You can do this while the chops are cooking and resting.*

- Stir flour, baking powder, salt, cinnamon, cloves and the remaining fresh herbs together in a mixing bowl.
- In another bowl beat together the egg and milk. Add zucchini, bacon and scallions. Add this to the dry ingredients, stir well to combine.
- In a large skillet, heat 1 tablespoon of the canola oil over medium heat.
- Place the batter into the pan with a tablespoon making a few pancakes at a time. Cook about 2 minutes on each side. Serve right away.

## PLATING

- Place 2 pancakes in the middle of a dinner plate then push them up a little towards 12 o'clock if the plate were a clock.
- Lean chop, pepper side up, against the pancakes.
- Drizzle about 2 tablespoons of the gastrique over everything.
- Garnish with a strawberry and a mint sprig.
- Enjoy!