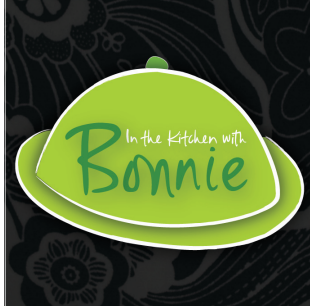


Caprese Salad and a Double Bone-In Pork Chop

with Grilled Asparagus, Garlic Infused Mashed Potatoes topped with a House-Made Fresh Peach Chutney



INGREDIENTS

Brine for Double Bone-In Pork Chop:

- 5 oz granulated sugar
- 5 oz. kosher salt
- 2 garlic cloves - peeled
- 2 cinnamon sticks
- 10 whole cloves
- 2 star anise
- 2 bay leaves

Herb Marinade for Double Pork Chop:

- 2 oz thyme, finely chopped
- 2 oz oregano, finely chopped
- 2 oz rosemary, finely chopped
- 6 oz parsley, finely chopped
- zest of 2 lemons
- 6 oz olive oil

DIRECTIONS

Brine for Double Bone-In Pork Chop:

Season your meat on both sides with a good amount of salt and pepper. Put your steak directly on the grill, flipping from side to side every 2-3 minutes until you get your desired temperature. Slice the meat against the grain. Serve with your favorite vegetables and style of potato.

Herb Marinade for Double Pork Chop:

Wisk ingredients together. Marinade pork chops in refrigerator for 2 hours or up to 2 days.

Cooking the Pork Chop:

Lightly dredge the marinated pork chop in flour.

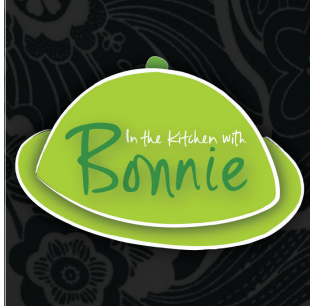
Sear in a hot sauté pan with 2oz of blended oil. Once seared on both sides, place sauté pan in a 400 degree oven for about 15-20 minutes.

specialty of:
Executive Chef Robert Padilla

Trezo Mare
4105 North Mulberry Drive
Kansas City, MO
816-505-3200
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Caprese Salad and a Double Bone-In Pork Chop

with Grilled Asparagus, Garlic Infused Mashed Potatoes topped with a House-Made Fresh Peach Chutney



INGREDIENTS

Yukon Gold Mashed Potatoes:

5 pounds Yukon gold potatoes, scrubbed but not peeled
2 oz roasted garlic cloves
1/2 pound butter
10 oz heavy cream
salt & pepper to taste

Peach Chutney:

10 pounds fresh peaches - peeled, pitted and rough chopped
10 oz granulated sugar
10 oz honey
3 cups apple cider vinegar
1 shallot - rough copped
2 oz fresh ginger - peeled, grated, then squeezed to extract juice
pinch of red chili flakes
salt & pepper to taste

Trezo Mare Caprese Salad:

3 slices fresh mozzarella
3 slices heirloom tomatoes
3 basil leaves
1/2 oz baby arugula
1/4 oz balsamic vinegar reduction
1/4 oz extra virgin olive oil
salt and pepper to taste.

DIRECTIONS

Yukon Gold Mashed Potatoes:

Bring potatoes to a boil in salted water. Cook until tender and drain. Heat cream, garlic & butter in a sauce pan and add to cooked & drained potatoes. Mash or whisk potatoes to desired consistency (do not use a food processor as potatoes will become gummy). Season to taste.

Peach Chutney:

Combine all ingredients in a sauce pan and bring to boil. Simmer until mixture reduces to a syrup consistency. Cool, then blend to desired consistency.

Trezo Mare Caprese Salad:

Shingle the tomatoes and cheese (alternating tomato and cheese). Lightly drizzle a bit of the olive oil and over the tomato and cheese, then season with salt and pepper
In a mixing bowl, combine the arugula, basil, olive oil and salt and pepper. Lay the greens over the tomatoes and cheese slices. Finish with balsamic reduction

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