



Grilled Brookshire Pork Chop with an Apple Cider Reduction Roasted Golden Acorn Squash with Root Vegetables

INGREDIENTS

4 8 oz Bone in Brookshire Pork Chop (McGongile's Market on 79th & Ward Parkway)
4 Golden Acorn Squash or Mini Pumpkins
2 Turnips
2 Carrots
1 Yellow Onion
3 Ribs of Celery
6 Crimini Mushrooms
4 Sprigs of Rosemary (cut tops of for garnish)
Mince remaining rosemary
Olive oil and salt and pepper

For the Sauce

4 Cups of Apple Cider
1 Cup Beef Broth
1 Cup Brown Sugar
1 Tbs Worcestershire Sauce
1 Dash of Tabasco

DIRECTIONS

Reduce the Cider, Beef Stock and Brown sugar by half. Season with the Worcestershire Sauce and Tabasco. Keep warm for service.

Cut acorn squash around top of stem, like you would be cutting a pumpkin. Trim off any pulp. Cut out middle off squash. Remove all seeds and pulp. Peel the outside and small dice the remaining squash. Scoop out the seeds and pulp the bottom. Make a small slice diagonally so that when plating, it will be tilted. Rub bottom and top with olive oil and season with salt and pepper. Roast in a 400 degree oven until tender, about 15 minutes.

Medium square dice of the remaining vegetables. Quarter the mushrooms into 4 pieces with stem intact. Place in a medium size mixing bowl and toss with salt and pepper. Pre-heat a 1/2 size sheet pan or cookie sheet in the oven for 15 minutes. Remove sheet pan and spray with non-stick vegetable oil. Place the vegetables on the pan and roast in a 400 degree oven for about 10 minutes or until tender. When finished toss with minced fresh rosemary.

Season pork chops with salt and pepper. Rub olive oil on both sides. Place on a grill and mark both sides. Finish in oven until internal temperature of 160. Let rest for a few minutes before plating.

Place finished squash on right hand of plate. Spoon in roasted vegetables. Place top of squash off to the side, leaning on the bottom half of squash. Place finished pork chop leaning on the stuffed squash. Spoon cider reduction over the pork chop until a small amount creates a pool on the bottom of the plate. Garnish with a spring of fresh rosemary

Serve with a Smokey Oak Chardonnay or a Dry Sauvignon Blanc. If you prefer Red's – serve with a Cabernet Franc or a Syrah.

specialty of:
Executive Chef Tim Johnson

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