



Crispy Boneless Pork Loin Chops With Black Eyed Pea Ragoût and Sage Cream

Serves: 6

Serve with Joseph Phelps Vineyards Chardonnay

For the Ragoût:

Reserved Bacon Fat (see below)
¼ cup Yellow Onion, minced
1 clove Garlic, whole, smashed
2 ea. Carrot, small dice
1 rib Celery, small dice
2 cups Black Eyed Peas, frozen
1 cup Chicken Stock
1 small Bay leaf
4 sprigs Fresh Parsley
4 sprigs Fresh Thyme
Black Pepper, course ground to taste
Salt to taste

Sauté the onion in the bacon fat over medium heat. When it begins to gain some color, add the carrot and continue to cook until the onion is golden brown. Next add the celery and sauté for another minute or two. Add the bay leaf and garlic; allow the garlic to gain some color.

Add the herbs and stir. Next add the remaining ingredients and bring to a boil. Cover and simmer for 10 minutes.

After about 10 minutes remove the lid and continue to simmer for about 10 more minutes. When the peas are fully cooked there should be very little liquid left in the pan. Remove the herbs and reserve warm.

Note: This is the first time I have ever used this type of frozen product. There were no dry peas available at the local grocery so I thought I would give it a try. The flavor and texture were very good and required half the cooking time needed for dry peas. If you use dry peas, you will need to adjust the amount of cooking liquid. Simply follow the package directions, but use chicken stock instead of water and do not season with salt until the peas are fully cooked or they will be tough.



For the Sauce:

- 8 slices Thick Cut Bacon, cut in ¼" strips
- 1 cup Yellow Onion, minced
- 3 dashes Black Pepper, course ground, to taste
- 1 small Bay leaf
- 1 ea. Garlic, whole, smashed
- 1 Tbsp. Butter
- 2 Tbsp. Flour, as needed
- 2 fl. oz. Brandy
- 1 cup Chicken Stock
- 1 cup Heavy Cream
- 1 Tbsp. Fresh Sage, rough chopped
- 2 tsp. Fresh Thyme, rough chopped
- 2 Tbsp. Fresh Parsley, rough chopped
- Salt to taste

Cook the bacon in a medium saucepan over medium heat until golden brown and transfer to paper towel to absorb any excess fat. Reserve the bacon. Drain off about one third of the fat into a small sauce pan to use for the ragoût, set aside. Add the butter to the remaining bacon fat. Once melted, add the onion and pepper; cook until they begin to gain some color. Add the bay leaf, stir and cook until the onion is golden brown. Next add the garlic clove and when it begins to gain some color, add the flour. Cook your roux for about 5 minutes until it begins to turn golden in color.

Stir in the brandy off the heat. It will be very thick. Next add the chicken stock and bring to a boil while whisking. Add the cream, whisk and return to a boil. Stir in the chopped herbs, taste for seasoning and adjust as needed with salt and pepper. When the herbs develop aroma, remove the bay leaf and purée. Reserve warm. Reserve some of the chopped parsley to garnish, if you like.

For the Pork Chops:

- 6 ea. Boneless Pork Loin Chops, thin cut
- 1 cup Flour, as needed
- 5 ea. Eggs, beaten
- 1 cup Italian Bread Crumbs, as needed
- Salt & White pepper to taste

Heat enough vegetable shortening in a large sauté pan to a depth of about 1/8" or so over medium heat. Season the chops, dredge in the flour, dip in the egg wash and coat well, then dredge in the bread crumbs. Cook the chops for about 2-3 minutes per side or until they are golden brown. Drain on paper towel to remove excess fat.

For Service:

Place a portion of the black eyed peas on a warm dinner plate at the 12 o'clock position. Spoon about 2-3 fl. oz. of sauce on the plate. Place a pork chop on each plate resting on the black eyed pea ragoût. Garnish with the crisp bacon and some chopped parsley. Serve.