

Pork Chops with Cherry-Rhubarb Chutney & Spiced Sweet Potatoes



Recipe by Ariana Sherlock
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Serves: 6 people

WINE PAIRING: TORII MOR 2005 OLALLA VINEYARD
PINOT NOIR

Ingredients:

For Chutney:

¾ cup dried tart cherries
¾ cup golden raisins
½ cup brandy
½ tsp. mustard seeds
½ tsp. anise seeds
1½ cups chopped rhubarb
¾ cup sugar
4 Tbsp. fresh lime juice (about 2 limes)
¼ tsp. kosher salt
¼ tsp. cracked black pepper

6 boneless pork chops,
¾ to 1-inch thick
salt & cracked black pepper
3 Tbsp. olive oil

For Sweet Potatoes:

3 lbs. sweet potatoes
½ cup (1 stick) butter, room
temperature, cut in pieces
½ cup whipping cream, heated
½ tsp. ground cardamom
⅛ tsp. ground nutmeg

For Chutney: Combine cherries, raisins, and brandy in a small saucepan and let macerate 30 minutes. Toast the mustard and anise seeds in a small skillet over medium heat until aromatic, about 2 minutes. Add toasted seeds to dried fruit mixture. Simmer over low heat until the liquid is absorbed, stirring often, about 5 minutes. Add the rhubarb, sugar, lime juice, salt, and pepper and stir until well combined. Simmer until almost all liquid is absorbed and rhubarb is soft, about 7 min, stirring occasionally. Season with more salt and pepper if needed. Transfer chutney to bowl; cover and chill. Can be made up to a week ahead.

For Sweet Potatoes: Preheat oven to 325°F. Line a baking sheet with heavy-duty foil. Pierce potatoes with a fork and bake on sheet until very tender, about 1½ hours. Let cool slightly. Peel warm potatoes and place in a large bowl or mixer. Beat potatoes until mashed. Add butter, cream, cardamom and nutmeg. Whip until smooth and creamy. Season with salt to taste. Can be made a few hours ahead; re-warm in a large pot over medium-low heat, stirring often.

For Pork Chops: Preheat oven to 400°F. Season chops with salt & pepper on both sides. Heat a large skillet over medium high heat. Add 2 Tbsp. olive oil. Sear half of the chops until nicely browned on both sides, about 3 minutes per side. Transfer to baking sheet. Repeat for remaining chops, adding more oil to pan if needed. Finish chops in oven until the internal temperature reaches 155°F, about 10 minutes. Remove from oven; allow to rest about 5 minutes. Serve on top of a mound of sweet potatoes and top with a spoonful of the cherry-rhubarb chutney.

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"