

## Duroc Pork chop, Roasted Fingerling Potatoes & Baby Carrots, Sweet Soy

### Ingredients

- 2, 10 oz Duroc pork chops
- 1 T – canola oil
- 10 organic fingerling potatoes, skin on and split
- 10 organic baby carrots, peeled
- @T – canola oil
- ¼ cup onion sousbise (recipe follows)
- Kosher salt
- Pinch white pepper
- 2T – Sweet soy (Kecap Manis)
- Ceylon cinnamon carrot julienne (garnish)



### Procedure

1. Rub 1T of canola oil over both sides of the pork chop and slightly dust with the kosher salt and the ground white pepper.
2. Place chops on a preheated grill and cook until desired temperature has been achieved. (Chef likes his medium rare!)
3. Place the 2T of canola oil, 1 T at a time into 2 sauté pans that are set over a medium flame. Preheat oil for 2 minutes and then add the potatoes and the carrots into their respective pans.
  - a. Sauté the carrots slowly, lowering the flame to medium low for 7 – 10 minutes or until they are tender and slightly browned. This may take more or less time, depending on the size of the carrots so keep a watchful eye out on them.
  - b. When the potatoes begin to slightly brown, place in a pre-heated 375 degree oven. Cook the potatoes, shaking the pan often to insure equal browning for 10 – 15 minutes or until done. Use the toothpick insertion method to check for doneness. As always, size will determine when this ingredient has finished cooking.
4. Quickly fry the carrot julienne in a bit of hot oil. You are looking for a crispy product that still retains some of its color. Remove from the oil, pat dry and toss with a small pinch of salt and a pinch or so of Ceylon cinnamon. Reserve.

### To plate

1. Place the roasted fingerling potatoes a bit off center on the plate. Make sure that you are mounding or building a base to rest the pork chop on.
2. Place the roasted carrots next to the potatoes.
3. Lean or otherwise rest the pork chop on the potatoes, to gain a bit of height.
4. Using a deep spoon or drizzle bottle, spritz the sweet soy around the plate and a place a small amount on the chop itself.
5. Warm the sousbise in a small saute pan and place it on top of the chop, draping it like a scarf over and around the base of the bone.
6. Garnish the chop by placing the Ceylon cinnamon carrot julienne on top of the sousbise.