



CASA SILVA

Carmenerre Cuvee Colchagua

Bright and intense ruby red. On the nose, aromas of black cherries and plums with hints of spices. On the palate, it is round and powerful with sweet soft tannins and balanced acidity.

#GrillLikeAGaucha

Pork Chops with Crimson Couscous + Radish Slaw

SERVES 4

Fresh & tangy pork chops with a touch of spice. The citrus of the radish slaw balances well with the powerful spice of the pork chops and makes this dish perfect to pair with Casa Silva Carmenerre.

Pork Chops

4 pork rib chops, 1-1/2" thick
1 quart cold water
2 Tbsp kosher salt
2 Tbsp molasses

Spice Rub

1 Tbsp smoked Spanish Paprika
1/2 tsp cayenne pepper
1/2 tsp sugar
1 tsp smoked sea salt
1/2 tsp smoked black peppercorns,
freshly ground

Crimson Couscous

2 cups Israeli couscous
1 cup fresh beet juice
1 1/4 cups vegetable broth or water
2 Tbsp extra-virgin olive oil
sea salt

Radish Slaw

1 bunch multi-colored Easter Egg radishes (or regular red radishes), cleaned & cut into matchsticks
juice of 1 lemon
2 Tbsp extra virgin olive oil
sea salt & freshly ground black pepper



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THE
NEW CHILE



CASA SILVA

Carmenerre Cuvée Colchagua

Varietal: 100% Carmenerre

Avg. Elevation: 1000 ft

Appellation: Colchagua, Chile

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Pork Chops with Crimson Couscous + Radish Slaw

PREPARATION INSTRUCTIONS

Prepare brine for the chops: Mix the kosher salt and molasses in the cold water until completely dissolved. Wash the pork chops and place in the brine to submerge. Cover and refrigerate for 1 hour.

Remove pork chops from brine and rinse in cold water. Pat dry with paper towels. Liberally season each chop all over with the rub. Wrap in foil and place back in the refrigerator for at least 2 hours or overnight. Remove from refrigerator and allow to come to room temperature. Prepare grill and remove chops from foil. Grill until each side is browned, about 3 minutes per side. Move to a cooler spot on the grill and continue to cook until meat registers at 135 degrees.

Toss all slaw ingredients together and set aside. Place the couscous in a heavy medium saucepan over medium heat. Stir and toast the couscous for about 5 minutes. Add beet juice, stock and olive oil. Bring to a boil, then reduce heat to a simmer. Cover and cook for 10 minutes. Fluff couscous with a fork, remove from heat and cover to allow any additional moisture to be absorbed. Season with sea salt.

Serve Pork Chops with Crimson Couscous and top with a little of the Easter Egg Radish Slaw.



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