

ORANGE-ANISE BRINED PORK CHOP

WITH SMOKED FIGS, ASIAN PEARS & HAZELNUT CRUMBLE

INGREDIENTS

BRINE

- 1 cup raw apple cider vinegar
- 1 cup water
- 1/4 cup brown sugar
- 1 tbsp. Kosher salt
- Juice of 2 oranges
- 1 tbsp. aniseed

PORK

- 4 Six oz. boneless pork loin steaks
- 1 tbsp. olive oil

SAUCE

- 2 tbsp. unsalted butter
- 1 shallot, *thinly sliced*
- 1 large Asian pear, *peeled, cored and cut into 1/4" thick slices*
- 12 smoked black Mission figs
- 1/2 cup fresh orange juice
- 1 tbsp. red wine vinegar

HAZELNUT CRUMBLE

- 1 tbsp. unsalted butter
- 1 tbsp. brown sugar
- 1/2 tsp. Kosher salt
- 1/3 cup chopped roasted hazelnuts



PAIR WITH YAMADA SHOTEN EVERLASTING ROOTS



VINE CONNECTIONS

www.vineconnections.com



INSTRUCTIONS

BRINE

Combine all ingredients in a bowl, whisking until salt and sugar are mostly dissolved. Transfer to a large Ziploc bag and add the pork, pressing air out of the bag when sealing. Place bag in a pan or large bowl and refrigerate for at least 4 hours (or overnight).

Remove pork from brine, blot dry with paper towels and rub the tablespoon of olive oil. Set aside in refrigerator until ready to grill.

SAUCE

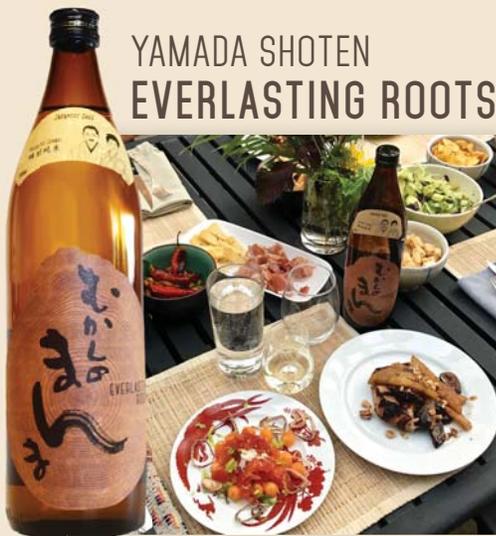
In a large heavy skillet, melt the butter. Add the shallot and cook until starting to soften over medium heat. Add the pear slices and figs and sauté until the pears are softening but not falling apart. Add the orange juice and red wine vinegar and cook until slightly thickened. Keep warm while grilling pork.

HAZELNUT CRUMBLE

Melt butter over medium heat in small, heavy skillet. Add the brown sugar and salt, stirring until bubbly. Add the hazelnuts and cook, stirring constantly, until the mixture is nicely coated and glossy. Remove from heat and cool.

Preheat Grill - Cook pork steaks over high heat to get a nice char on the meat, then reduce flame and cook through. Transfer pork steaks to plates and divide sauce evenly over top. Sprinkle with a little of the hazelnut crumble.

Smoked Mission Figs - Soak dried figs until very soft. Place in smoker in a small pan and smoke for about 30 minutes or until desired flavor is reached. Can also use unsmoked figs in recipe.



YAMADA SHOTEN EVERLASTING ROOTS

GRADE

Tokubetsu Junmai

RICE

Local Hida Homare

PREFECTURE

Gifu

FLAVOR PROFILE

Cocoa

Clove

Orange Blossom