

TRB

The Rock Barn
Field - to - Fork

brined rib chops with sweet potato salad, poached currants, and tzatziki

brined rib chops

2 bone-in rib chops (or more!)
by **The Rock Barn**
1/3 cup honey
3 cloves garlic, smashed
1 pinch black peppercorns
1 cup kosher salt
2 cups boiling water
6 cups ice water

sweet potato salad

½ cup slivered almonds
1 medium sweet potato
1 medium onion, sliced
1 Tbl. smoked paprika
½ Tbl. cayenne
1 Tbl. brown sugar
1 Tbl. olive oil
3 handfuls kale,
stems removed, leaves torn
¼ cup feta cheese
2 Tbl. shallot, diced
Juice and zest from 1 lemon

tzatziki sauce

1 large English cucumber
1 pint plain Greek yogurt
2 garlic cloves, minced
1 Tbl. dill, chopped
4 Tbl. nice olive oil
Juice of 1 lemon
Salt, to taste

poached currants

1 cup red wine
1 cup sugar
1 cup water
1 cup currants

method

brine the pork chops. Combine the honey, smashed garlic cloves, peppercorns, and salt in a bowl. Add the boiling water and stir until the salt dissolves. Add the ice water and move to the refrigerator. Cool the brine to 40° F or lower. Place the pork chops in a gallon-size Ziploc bag. Pour the brine over the chops and seal the bag with as little air trapped inside as possible. Set the bag in a bowl (no use crying over spilled brine), the bowl in the fridge, and let the chops brine for 12 hours.

poach the currants. Combine the red wine, sugar, and water in a sauce pot. Heat just until the mixture comes to a boil, stirring to dissolve the sugar. Place the currants in a bowl and pour the poaching liquid over the top. Cover with plastic wrap and put aside at room temperature for at least 4 hours, or overnight.

make tzatziki sauce. Wash the cucumber and cut it in half. Spoon out the seeds and discard. Grate the cucumber through the largest hole on a box grater. Wrap the grated cucumber in paper towels or cheesecloth and carefully squeeze out the water. Combine the cucumber, yogurt, garlic, and dill. Stir in the olive oil, add the lemon, and season with salt, to taste. Cover and chill for at least an hour.

roast the sweet potatoes. Preheat oven to 350°. In a dry pan, toast the almonds until lightly browned, stirring every 3-4 minutes. Put aside. Peel the sweet potato and cut to ½ inch cubes. Combine with the onion in a mixing bowl. Add the paprika, cayenne, and brown sugar, and stir to combine. Toss with the olive oil and turn out onto a baking sheet or cast iron pan. Roast until tender and browning, 25-30 minutes, turning the mixture with a spatula halfway through.

pan-roast the pork. When the chops are done brining, move them to a wire rack and let them sit in the fridge, uncovered, for up to two days (or, if you're in a hurry, pat them dry with paper towels). Heat a cast iron pan over high heat. Rub the chops with oil and sear on both sides until nicely brown and crusted, 4-5 minutes per side. Move the pan into the oven with potatoes and roast for 8-10 minutes more, until a meat thermometer reads 135° F. Transfer the chops to a cutting board and tent with foil to rest for 5 minutes.

finish the vegetables. As soon as the sweet potatoes are done roasting, combine them with the kale, almonds, feta, shallot, and lemon zest in a large bowl. Stir to combine, and cover the bowl with a dinner plate to let the heat from the sweet potatoes wilt the kale. After 2-3 minutes, taste and balance with lemon juice and salt.

plate and serve. Mound the sweet potatoes and kale on one side of each plate. Add a few spoonfuls of tzatziki to the other side, and lay a pork chop over the sauce. Garnish with the currants and serve.