

TRB

The Rock Barn
Field - to - Fork



Smoked Berkshire Rib Chop with “Hop Cider” Glaze

Introduction

At our recent Barn & Brew night at Ivy Provisions, a bunch of folks asked us how we made the “Hop Cider” Glaze that we served over our smoked pork chops. Ask and ye shall receive! The only trick is finding hop pellets. We recommend checking out your local brewing supply shop, or asking your homebrew buddy. Pair this sweet and sour “aigre-doux” with young veggies from the farmers market for a simple supper that’s full of flavor.

Ingredients

1 750mL bottle Potter’s Craft Cider
3 Tbl. honey
3 Tbl. sugar
½ tsp. Citra hop pellets
3 fresh limes, divided
1 bunch baby radishes, greens removed
1 bunch baby Hakurai or Tokyo turnips, greens removed
1 loaf pain de campagne (or sourdough)
1 smoked pork chop by The Rock Barn
2 handfuls baby greens – kale, arugula, or spinach
Extra virgin olive oil

Method

Make the aigre-doux. In a sauce pot, combine 1/2 bottle Potters Craft Cider with the honey, sugar, and Citra hop pellets. Bring to a boil, then reduce the heat to and simmer under the mixture reaches the consistency of a light syrup. Balance with fresh-squeezed lime juice from 2 of the 3 limes and a pinch of salt.

Prep the radishes. Using a mandoline or a sharp knife, shave the baby radishes into a small bowl of iced water. Put aside.

Prep the turnips. Halve or quarter each of the turnips into bite-size pieces. Bring a pot of salted water to a rolling boil, and then blanch the turnips until fork-tender, about 2 minutes. Transfer the turnips to an ice bath, or cool under water. Put aside.

Grill the bread. Preheat the grill. Cut 4 nice ½ inch slices of the pain de campagne, brush both sides of each slice with olive oil, and add a pinch of salt. Grill over medium heat until crispy on both sides.

Grill the pork. Brush the smoked chop with olive oil and grill over direct heat for a nice sear. Turn once and continue grilling just until hot all the way through.

Assemble the salad. Chop the grilled bread into cubes. Toss the bread, baby greens, and turnips with a good pinch of salt, extra-virgin olive oil, and the juice of the 1 remaining lime. Top with radishes.

Plate and serve. Remove the bone from the chop, dip in the aigre-doux, and gnaw on it. Cut ½ inch slices diagonally across the grain. Pile the pork alongside the salad, spoon aigre-doux over the pork, and serve with the rest of the Potter’s Cider.