

Berkshire Pork Chops with Pan-Fried Fingerling Potatoes and Wilted Kale

Recipe By: Chef Charlie Palmer



INGREDIENTS

- 2 cloves garlic
- 2 sprigs fresh rosemary
- Coarse salt and freshly cracked black pepper
- 1/4 cup canola oil
- 1 (4 bone-in) Berkshire center –cut pork loin roast
- 10 ounces medium fingerling potatoes
- 1/4 Cup chopped shallots
- 2 Tablespoons chopped chives
- 4 ounces pancetta, minced
- 8 ounces baby kale
- 1 tablespoon red-wine vinegar
- Dijon mustard, for serving
- 12 cornichons, halved lengthwise, for serving (mini french cucumbers)

DIRECTIONS

1. Fill a large saucepan with 8 cups water and add garlic, rosemary, and 1/4 cup salt; bring to a boil over medium-high heat and cook until salt dissolves. Remove from heat and let cool to room temperature. Place pork in brine mixture so that it is fully immersed in the liquid. Cover and transfer to refrigerator; chill at least 12 hours and up to 24 hours. Remove from brine, rinse, and pat dry.
2. Preheat oven to 350 degrees.
3. Cover exposed ends of pork bones with aluminum foil to prevent them from charring during cooking; tie kitchen twine crosswise around roast, evenly spacing between the bones. Season with salt and

pepper. Heat a large cast-iron skillet over medium-high heat; add 2 tablespoons canola oil. When oil is hot, add pork, fat side down; cook, turning on all sides, to form a crust. Transfer skillet to oven and continue cooking until pork reaches an internal temperature of 130 degrees on an instant-read thermometer, about 45 minutes.

4. Meanwhile, bring a medium pot of water to a boil over high heat. Generously salt water and return to a boil. Add potatoes to boiling water and cook until fork tender. Drain and pat dry.
5. Heat remaining 2 tablespoons canola oil in a large skillet over medium-high heat. Add shallots and cook, stirring, until soft and translucent. Add potatoes and cook, stirring, until potatoes are caramelized, about 10 minutes. Remove from heat; season with salt and pepper. Just before serving, stir in chives.
6. Remove pork from oven and transfer to a cutting board; let stand, in a warm place, for 10 minutes. Drain off any excess fat from skillet. Place skillet over medium-high heat and add pancetta; cook until fat is rendered, about 3 minutes. Add kale to skillet and cook until kale is wilted and heated through, about 2 minutes. Add vinegar and toss to combine; season with salt and pepper and remove from heat.
7. Cut pork roast in half between bones to form two double chops; place each, bone side up, on a serving plate. Divide kale and potatoes evenly between the two plates and serve immediately with mustard and cornichons.