

SPOTLIGHT RECIPE

PORK CHOPS STUFFED WITH APPLES AND MUSHROOMS

- Mix together the ingredients for the brine in a medium-size container; stir to dissolve the salt. Add the pork chops, making sure to keep them completely submerged for 1 hour. Heat the oven to 350 F. Place the tomatillos, garlic and peppers on a baking sheet and roast for about 10 minutes or until you see blackened spots on the peppers and the tomatillos have blistered.
- Remove from the oven and let cool. Once cooled, transfer everything to a food processor. Add the cilantro and 1 teaspoon of kosher salt. Process until smooth. Pour in the heavy cream and pulse to incorporate. Taste and add more salt if needed. Transfer the sauce to a small saucepan. Turn the oven down to warm.
- Place a large skillet over medium-high heat; add 2 tablespoons of olive oil. Place the apple slices in the skillet and sauté for 2 minutes. Add the garlic and mushrooms; sauté for 1 minute. Add the paprika and cumin and sauté until the apples and mushrooms begin to brown, about 8 minutes.
- Transfer to a large bowl and fold in 1/2 cup of the tomatillo sauce. Set aside. Remove the pork chops from the brine and pat dry. Cut a large deep slit in the side of each pork chop; the bigger the hole, the more stuffing you will be able to fit. Stuff each chop with the apple/mushroom mixture. Add any leftover stuffing to the tomatillo sauce. Place the skillet over medium-high heat and add 1 1/2 tablespoons of olive oil. Once the pan is hot, add the stuffed pork chops. Brown both sides, about 3 minutes each side. While browning the chops, turn the oven back to 350 F. Once the chops are browned, place them on a wire rack set over a baking sheet, and then place in the oven.

Ingredients

Servings: 4

For the brine

- 3 cups apple cider
- 3 cups water
- 3/4 cup kosher salt
- 2 serrano peppers, chopped
- 4 pork loin chops, 1-inch thick
- 1 1/2 tablespoons olive oil

For the tomatillo sauce

- 1 1/2 tomatillos, husked and rinsed
- 4 garlic cloves
- 2 serrano peppers
- 2/3 cilantro, chopped
- 1 teaspoon kosher salt
- 1/4 cup heavy cream

For the apple-and-mushroom stuffing

- 2 tablespoons olive oil
- 2 Gala apples, cored, peeled, 1/4-inch slices
- 2 garlic cloves
- 1 cup mushrooms, 1/4-inch slices
- 1 teaspoon paprika
- 1/2 teaspoon cumin
- Roast for about 20 minutes or until the pork is medium. Or, if using a food thermometer, roast until the internal temperature reaches 165 F. Remove from the oven and let rest, covered, for 5 minutes. In the meantime, warm up the tomatillo sauce. Ladle the sauce onto a plate, place the stuffed pork chops on top and garnish with cilantro.