



Grilled Berkshire Pork Chops
with Portuguese Spices and a Vegetable Terrine
Created by Chef Agostino von Hassell

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This simple preparation combines the natural flavor of all-organic Berkshire Pork sold by the legendary meat purveyor Strassburger Meats www.strassburgermeats.com with a modestly spicy mix of peppers and salts based on Portuguese traditions. Portuguese cuisine has long been a global leader in introducing innovative pork dishes. This recipe builds on rich traditions that incorporate spices and flavors from around the globe – a result of the voyages of discovery. Using the spicy Compass Box Asyla Blended Scotch (www.compassboxwhisky.com) in the marinade and in the vegetables further increases the flavors.

Ingredients

(For four people)

- 4 Berkshire French-cut bone-in pork chops, ideally 2-inches thick
- A bottle of spicy red wine, I suggest a young red from Portugal's Dão Region
- Portuguese spice blend: 1 teaspoon paprika, 1/2 teaspoon ground cumin; a pinch of ground cloves; a pinch of fresh ground nutmeg, 1/4 teaspoon ground red piri-iri pepper corns; 1/2 teaspoon finely ground white and black pepper corns; one small pinch each of allspice and cinnamon; 2 teaspoons course Portuguese sea salt.
- 4 ounces of Compass Box Asyla Blended Scotch
- 4 medium-sized zucchini sliced into thin long ribbons
Separate the zucchini pieces from the outside showing the green skin.
- 2 medium-sized yellow squash sliced into thin long ribbons
Separate the squash pieces from the outside showing the yellow skin.
- 1 medium eggplant, sliced into thin sheets about 1/8 inch thick
- 1 cup garlic cloves, peeled and minced
- 1 large tomato, cored and seeded and finely diced

- 4 red peppers, cored and finely diced
- 2 ounces of pine nuts
- Sea salt
- Pepper to taste
- Olive Oil
- One or two bricks. If no bricks are available, take some tiles or stones and cover them in aluminum foil.

Pork Chops

- 24 hours before cooking: rub each pork chop with about 2/3 of the Portuguese spice blend and lightly pound the spices into the meat.
 - Marinate the pork in a bottle of red wine for 24 hours.
 - Two hours before the end of the marinating period add 2 ounces of Asyla Scotch to the marinade. Reserve the rest of the Asyla.
 - Preheat oven to 375°F.
 - Remove the pork chops from the marinade and discard the marinade.
 - Sear the pork chops on all sides either on a grill or in a very hot pan.
 - Place the pork chops inside an ovenproof dish and roast in the oven for about 70 minutes.
 - Remove chops and allow them to rest for about 10 minutes.
- Serve with the terrine.

The Terrine

- Cut up all the vegetables.
- Lightly sprinkle the eggplant slices with salt to drain the bitterness. Let them sit on a plate for about 30 minutes and then pat them dry.
- Roast the pine nuts in a plain pan until they turn lightly brown and set aside.

- Mix all the reserved spices with some olive oil, the reserved 2 ounces of Asyla and minced garlic.
- Lightly coat a terrine mold or a rectangular bread pan with olive oil.
- Place the zucchini and yellow squash slices with the skin down on the bottom of the mold or pan, alternating between yellow and green.
- Place some zucchini and yellow squash slices with the skin out along the sides of the mold or pan, alternating between yellow and green.
- In the cavity created by the zucchini and squash slices alternate the rest of the zucchini and squash slices, some tomatoes, some diced red papers, some pine nuts, and the eggplant slices. Cover each layer with a teaspoon of the spice and Asyla mixture before you add another layer. Continue layering.
- When the vegetables are used up take a brick covered in aluminum foil to weigh down the sliced raw vegetables in the terrine for about 30 minutes. Depending on the size of the pan you may want to use two bricks.
- Your oven should already be 375°F with the chops roasting. If making the vegetables ahead, preheat oven to 375°F.
- Put the pan or mold in the oven with the bricks on top.
- Roast in oven for about 30 minutes.
- Remove from the oven.
- Let sit for about 20 minutes.
- Remove the brick or weights.
- Take a large plate and put over the pan or mold.
- Turn the entire assembly upside-down (use kitchen towels on your hands and arms to avoid burns) and then carefully lift the mold or pan up. The terrine should come straight out.
- Cut the terrine into 2-inch by 2-inch squares and serve with the pork chops.