



The Finest Quality Meats for 5 Generations

212.876.2289

BERKSHIRE PORK CHOP SCHNITZEL WITH PEAR-ROSEMARY MUSTARD
submitted by Anonymous New York City Chef

Ingredients

Four 10 oz Berkshire pork rib chops
AP flour, enough for dredging
3 eggs, beaten
2 tablespoons Dijon mustard
salt & pepper to taste
2 cups panko breadcrumbs
1 teaspoon black mustard seeds
1 teaspoon fennel seeds
Oil to fry

½ cup (1 stick) unsalted butter
2 tablespoons shallots, chopped
2 tablespoons cornichons, sliced
2 tablespoons dates, pitted and chopped
2 tablespoons Italian parsley, coarsely chopped
3 tablespoons lemon juice
salt to taste

Method

Place pork chops one at a time in a large Ziploc bag. Use a meat tenderizer or the bottom of a small pot or pan to pound chops until they're approximately ¼" thick. Season pounded chops with salt and pepper then dredge first in flour, then in eggs, and finally in the panko mixed with mustard and fennel seeds. Place on a sheet pan lined with paper towels until ready to cook.

Heat a heavy-bottomed skillet, preferably cast iron, over a medium flame. Add enough oil to generously cover the bottom of the pan. Cook pork chops, one at a time until golden brown on both sides. Remove from pan and drain on paper towels. Keep warm until ready to serve.

In a sauté pan heat butter to the point of browning then add shallots, cornichons, dates, lemon juice, parsley and salt to taste. Pour directly over chops and serve immediately with pear-rosemary mustard.



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PEAR-ROSEMARY MUSTARD

Ingredients

6 bartlett pears, peeled, cored and cut into chunks

$\frac{3}{4}$ cup sugar

1 $\frac{1}{2}$ cups white vinegar

2 sprigs rosemary

$\frac{1}{3}$ cup Dijon mustard

Salt to taste

Method

In a medium rondeau, bring sugar and vinegar to a boil with 2 sprigs of rosemary.

Reduce liquid by $\frac{1}{4}$. Remove rosemary sprigs and add pears. Cook until pears become soft and start to dissolve in syrup. Puree pears and syrup in a blender until completely smooth. Add mustard and blend together. Adjust seasoning with salt. Chill thoroughly.