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MISO GLAZED PORK CHOP WITH SPRING VEGETABLES

RECIPE BY CHEF DENISE PAUL SHAVANDY | PAIRING PRINCE VINEYARD CHENIN BLANC | SERVES 4

INGREDIENTS

- 4 each Pork Chops 6-10 oz each (preferably about 3/4" thick- or you can adjust cooking times)
- 4 TBSP neutral oil
- 3/4 LB baby new potatoes
- 1/2 LB sugar snap peas
- 6 oz rainbow or mixed cherry tomatoes
- 1 TBSP chopped shallot
- 2 TBSP grated fresh ginger
- 2 tsp toasted sesame oil
- Salt to taste
- 4 TBSP sake
- 1 TBSP soy sauce
- 2 TBSP red miso
- 2 TBSP granulated sugar

INSTRUCTIONS

Marinate pork chops: Combine 1 TBSP grated fresh ginger, 2 TBSP sake, 1 TBSP soy sauce and place in a small baking dish. Add pork chops and turn to coat completely in marinade. Refrigerate and marinate turning occasionally 1-4 hours.

Prepare glaze: Combine 2 TBSP red miso, 2 TBSP sake, and 2 TBSP granulated sugar. Whisk together and set aside.

To cook: For the vegetables, heat a large skillet over medium/low heat. Add 2 TBSP neutral oil and sliced potatoes. Cover and cook about 5 minutes or until potatoes are almost cooked through. Add prepared sugar snap peas, shallots, and ginger and stir. Cover and continue cooking for about 2 minutes or until snaps turn bright green. Add cherry tomatoes, stir and cook just enough to warm though the tomatoes. Season with salt to taste.

Meanwhile, heat a heavy bottom skillet on medium high heat (cast iron preferred). Add 2 TBSP neutral oil. Brush off any chunks of ginger from pork chops and place in pan. Cook 3-5 minutes per side, depending on thickness. Internal temp should be about 135-140 degrees before adding glaze. Once internal temp is reached, add glaze to pan and baste pork chop with the glaze. If glaze cooks too quickly and reduces you can add a little water. Continue cooking pork chops in glaze, turning over occasionally till internal temp is 145 degrees.

To finish: Serve pork chops over vegetables and pour any extra glaze over pork chops and enjoy with Prince Vineyard Chenin Blanc!

Bon Appetit!