

# Smithfield®

## Grilled Pork Chops with Cognac Butter, Mustard Aioli and Mushrooms

Recipe by Chef Jose Garces for Smithfield

### Pork Chops

4 Smithfield® Prime Bone-In Pork Chops (1-inch thick)

1 cup extra virgin olive oil

1/4 cup finely chopped fresh thyme

1/4 cup finely chopped fresh rosemary

1/4 cup finely chopped garlic

1. Mix oil, thyme, rosemary and garlic in large mixing bowl. Add pork chops and coat thoroughly. Cover and refrigerate at least 2 hours and up to 24 hours.
2. Heat grill to medium using hickory wood charcoal. Remove chops from marinade and grill 7 to 9 minutes per side until internal temperature reaches 145°F. to 160°F.
3. Remove from heat and immediately brush with cognac butter. Let stand 3 minutes before serving.

### Cognac Butter

1 cup good quality cognac

1/2 cup thinly sliced shallots

1 cup butter, room temperature

1/4 cup chopped fresh parsley

1. Combine cognac and shallots in a small saucepan. Simmer until cognac is reduced by two-thirds. Strain and let cool. Mix together with butter and parsley; let stand at room temperature until ready to use.

### Mustard Aioli

3 eggs

1 cup Dijon mustard

1/4 cup lemon juice

1/2 cup whole grain mustard

3 cups vegetable oil

1. Combine eggs, Dijon mustard and lemon juice in food processor or blender. Blend until smooth.
2. Slowly drizzle in vegetable oil, while food processor is running, until emulsified. Remove from processor and fold in whole grain mustard. Season to taste.

### **Mushrooms**

2 lbs. mixed fresh wild mushrooms (such as chanterelle, hen of the woods, porcini and morel)

1/4 cup extra virgin olive oil

1/4 cup finely chopped fresh thyme

1/4 cup finely chopped fresh rosemary

1 tablespoon lemon juice

1. Toss together mushrooms and olive oil. Place in grill basket and grill until tender and cooked through, turning occasionally.
2. Remove from heat and toss with remaining ingredients. Serve immediately.

**MAKES:** 4 servings

**PREP TIME:** 25 minutes plus 2 hours marinade time

**COOK TIME:** 35 minutes

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