

Maple Glazed Roast Pork Loin

Served with Arugula Salad and Pear & Turnip Hash

Chef Colby Garrelts
bluestem Restaurant and Wine Lounge
Kansas City, Missouri

Maple Glazed Roast Pork Loin

2 1/2 pound boneless pork loin, tied at 1/2-inch intervals
2 teaspoons kosher salt
1 1/4 teaspoon fresh cracked black pepper
1/2 cup chicken stock
1 tablespoon of olive oil

Preheat oven to 300 degrees.

Set a 12-inch roasting or sauté pan over medium-high heat and add the olive oil. Season the pork with the salt and the black pepper. Sear the pork in the hot pan for 2 minutes on each of the four sides, and on the two ends. Place the pork in an oven set at 300 degrees and add the chicken stock to the pan. Place in the oven and cook the roast for 45 minutes or until the internal temperature reaches 145 degrees.

¼ cup light brown sugar
½ cup of maple syrup
2 tablespoons of sherry vinegar
1 teaspoon of minced ginger
1 tablespoon of minced fresh sage leaves

While the roast is cooking, combine the syrup, sage, sugar, vinegar and ginger in a saucepan and bring to a boil. Reduce the heat to a simmer and cook until the mixture coats the back of a spoon. After the roasting the pork half way brush the glaze over the top and replace the lid. Continue to cook, serve with the pan juices.

Arugula Salad, Toasted Pecans, Crispy Red Apple, Madeira Vinaigrette

1/2 cup + 2 tablespoons of extra virgin olive oil
¼ cup cider vinegar
½ cup Madeira
2 Shallots sliced
Salt & freshly ground Pepper
½ cup toasted pecans
1 tablespoon of Sugar
4 cups of washed baby arugula leaves

¼ cup red onion sliced thin
1 red apple peeled, cored and cubed, ¼ inch

Heat 1 tablespoons of olive oil over medium high heat. In a bowl toss the sugar and apple together then sauté the apple over medium high heat until well caramelized. Remove the apple from pan and place on a paper towel to drain and wipe out the pan. Return to the heat and add 1 tablespoon of olive oil and the shallot to the pan, lightly sauté. ***Turn off heat*** and add the Madeira allow to slightly simmer. Transfer the Madeira and shallot mixture to a stainless steel bowl and add the cider vinegar, olive oil and season with salt and pepper. Toss arugula, red onion, pecans and red apple together. Toss salad with dressing right before serving.

Pear & Turnip Hash

3 tablespoons of olive oil
2 Small turnips cut into ¼ inch cubes
2 ripe pears (preferably bosc) cut into ¼ inch cubes
1 leek thinly sliced
1 shallot finely chopped
2 garlic cloves minced
1 teaspoon of kosher salt
¼ teaspoon of fresh cracked black pepper
1 bunch of parsley chopped

Heat the oil in a large 12” skillet over moderate heat. Add the leek and shallot and sauté until soft, about 5 minutes. Add the garlic, and sauté another minute. Add the pears, turnips and scant 1/4 cup water to skillet. Cover and cook until vegetables are tender, 5 to 7 minutes. Turn the heat to high to lightly brown the hash. Add the parsley and mix to combine.

Divide the hash between the plates. Slice the pork into ¾ in slices place on the hash and drizzle the pan juices over the meat and serve.

