

TRACY'S RIB RACK OF PORK

Served with Roasted Cipolini Onions, Creamy Salsify Tart and Smoked Ham Hock Jus

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Arlington, Virginia

INGREDIENTS FOR CHOP:

6 pcs Tracy's Rib Rack, trimmed and frenched

For the Sausage:

18 oz Pork meat from trim of rack, cubed in one inch squares
4oz Pork fat back, cubed in one inch squares
4 oz Apple wood smoked bacon, cubed in one inch squares
2 oz Brioche Bread, cubed in one inch squares
2 oz Whole milk
2 sprigs Rosemary, picked and finely minced
½ Tbl Kosher salt
½ tsp Fresh cracked black pepper
6oz. Fresh caul fat-thoroughly rinsed and cleaned.

PROCEDURE:

All the ingredients must be well chilled before making the sausage.

Moisten brioche with milk in a large, chilled stainless steel bowl.

Add the remaining ingredients to the bowl and chill in the refrigerator for 30 minutes.

Grind all the remaining ingredients (with the exception of the caul fat) through an electric meat grinder with a medium die.

Once ground, lightly whip mixture for one minute in a stand mixer till it is combined and fluffy. Do not over whip.

Reserve sausage in refrigerator

Preheat oven to 300 degrees F.

Season each Rib rack with kosher salt and cracked black pepper.

Take 2 ½ oz sausage and press it on top of each chop, using your hands to cover the entire top.

Wrap the Chop completely in one layer of caul fat.

Allow to chill for an additional 30 minutes to "set up"

Bake the chops at 300 degrees until an internal temperature of 120 degrees (about 20-25 minutes).

Rest the chop 10 minutes.

Once rested, sauté the chop on the stove top until golden brown

This method should yield an internal temperature of 140 degrees.

Slice between the two bones creating two pieces and serve.

INGREDIENTS FOR SALSIFY TART:

1# Salsify, peel and julienne into one inch pieces
12 oz Heavy cream
1 oz Grated parmesan
6 pc Rectangle tart shells, par baked
To taste Kosher salt

PROCEDURE:

Place salsify in wide bottomed sauce pot, add kosher salt and cover with cream.
Simmer gently until tender
Place the cooked salsify into the tart shells and cover with the cream
Top the tarts with the parmesan and bake at 300 degrees until golden brown
Serve immediately

INGREDIENTS FOR ROASTED ONIONS:

18 Cipolini onions, peeled
1 cup Veal stock
Pinch Kosher salt
1 Tbl Whole butter

PROCEDURE:

Season the onions liberally with kosher salt. In a sauté pan, over medium heat, cook the onions until they are a deep golden brown. Add the veal stock to the pan and simmer until tender. Once tender remove the onions and reserve. Reduce the liquid to a glaze, add the onions to the glaze to coat and heat. Serve immediately

INGREDIENTS FOR SMOKED HAM HOCK JUS:

2 qt Veal stock
1 pc Small, smoked ham hock
2 pcs Shallots, peeled and rough chopped
6 pcs Thyme sprigs

PROCEDURE:

Roast the ham hock in a 300 degree oven until golden brown
In a 4qt stainless steel sauce pot add the ham hock and all the remaining ingredients.
Simmer for one hour.
Strain the liquid through a chinoise and reduce to 12 ounces.
Add 2 ounces sauce to each plate