



Chef Showdown 2nd Place Recipe

Hatfield Pork Three Ways - Gingersnap Crusted Pork Flat Iron with Cherry Compote, Cider Ribs with BBQ Pixie Dust and Andouille and Shrimp Polenta

INGREDIENTS

Qty	Ingredient	Qty	Ingredient
2 ea	Hatfield Flat Iron Pork Sirloin	2 TBS	Brown Sugar
8 ea	Red's Legendary Quick Ribs	2 tsp	Kosher Salt
6 ea	Hatfield Andouille Sausage (sliced)	1 pinch	Chinese Five Spice
½ pound	Contessa 31-40 Raw Shrimp (p&d)	¼ cup	Shallots (minced)
½ pint	Fresh Cherries (pitted)	2 TBS	Garlic (minced)
¼ cup	Champagne Vinegar	1 TBS	Lemon Juice
2/3 cup	White Sugar	¼ cup	Vermouth
1 TBS	Lemon Zest	1 cup	Instant Polenta
1/3 cup	Water	3 cups	Chicken Stock
5 TBS	Prepared Honey Mustard	½ cup	Cheddar (shredded)
10 ea	Gingersnap Cookies (crushed into powder)	¼ #	Unsalted Sweet Cream Butter
3 cups	Apple Cider	TT	Salt and Pepper
2 TBS	Onion Powder	garnish	Chopped chives
2 TBS	Chipotle Chili Powder	2 ea	Nice Ripe Tomato Wedges (tossed in oil)
2 TBS	White Sugar		

Serves 4 hungry people.

Preheat oven to 350. Season the Flat Irons with salt and pepper and sear in a hot cast iron pan for about 2 ½ minutes per side and let rest five minutes. Then brush the flat irons with enough honey mustard so that the gingersnap crust will stick to it. Put the crusted flat irons in the oven for 10 minutes, remove and let rest another 10 minutes before slicing 1/3 inch slices against the grain. Should be medium.

While the pork flat irons cook, combine the vinegar, 2/3 cups sugar, 1/3 cup water and boil until it starts to thicken and brown a bit, add the lemon zest and cherries, stir and set aside to cool.

Put the apple cider into a pan with a steamer inserted and add the ribs, steam until the cider is almost gone and the ribs are quite hot and tender about 10 minutes. Combine the next 6 dry ingredients (Pixie Dust). Remove the ribs and sprinkle with the dust and quickly broil or grill to melt the sugar in the dust. Then lightly season and quickly grill the tomato wedges

Take half the butter and sauté the peeled shrimp with the sausage, season with s&p, add shallots and garlic and cook about 3 minutes, deglaze with the vermouth and lemon juice, remove from pan, add the chicken stock, bring to a boil slowly whisk in the polenta and then stir until it begins to thicken about 3-5 minutes, add the remaining butter, cheddar and reincorporate the sausage and shrimp mixture. Cover.

To plate, put about 2/3 cup of the polenta off center on the plate with the sliced flat iron cascading down on one side, spoon a small amount of the compote of the slices.

Take two of the ribs and criss-cross them with each other on top of the grilled tomato wedges. Garnish the plate with a few chopped chives.

All of this can be easily accomplished within the 30 minutes with basic kitchen equipment including a grill pan.