



## Chef Showdown Winning Recipe

**Hickory grilled, Cider Brined Flat Iron Pork Steak with pure maple glazed ribs, pan jus, acorn squash and mascarpone risotto.**

### INGREDIENTS

Qty	Ingredient	Qty	Ingredient
1 lb	Hickory wood chips	1 ea	Acorn Squash
1 ea	Hatfield flat iron pork steak	1 cup	Mascarpone cheese
2 ea	Hatfield quick ribs	¼ lb	Butter
½ cup	Pure maple butter	1 tbsp	Chopped garlic
1 cup	Arborio Rice	1 tbsp	Chopped shallot
3 cups	Chicken stock		
4 cups	Apple Cider		

Pre soak wood chips. Pre brine flat iron pork steak
Melt 2 tbsp butter in pan, sweat diced acorn squash, lightly brown, add shallot and garlic, reduce heat, do not brown. Add Arborio rice and coat with butter, slowly add chicken stock in small amounts until risotto is al dente. Season and fold in mascarpone cheese
Melt 2 tbsp of pure maple butter in pan, on high heat, add pre cooked ribs and cook until maple butter glazes the ribs liberally.
Place soaked wood chips on coals of grill under the grates. When smoke is heavy place seasoned, brined flat iron pork directly on coals, mark nicely, and cook indirectly until desired doneness, (145 degrees) let rest in pan for 10 minutes.
Save juices from pan, add tbsp of the remaining maple butter and 1 tsp of butter and cook over high heat for a minute.
Plate all items as desired.