



# Recipes by Hubert Keller

## Pork Chops with Calvados Sauce and Sautéed Apples and Roasted Creamed Corn

### Ingredients:

(Yields: serves 2)

### Pork Chops and Apples:

- 2 double pork chops with 1 bone removed, 1 ½" Thick
- 2 teaspoons salt
- 1 teaspoon black pepper
- 2 tablespoons olive oil
- 4 Fuji apples
- 2 tablespoons butter
- ¾ cup Calvados apple brandy
- 1 cup apple cider
- 1 cup chicken stock
- 2 tablespoons chives, sliced
- Creamed Corn:
  - 2 ears corn, husks removed, both ends trimmed
  - 2 tablespoons softened butter
  - Pinch salt
  - Pinch pepper
  - 1 cup heavy cream
  - ½ cup chicken stock
  - ½ teaspoon salt
  - ¼ teaspoon pepper
  - 1 teaspoon fresh ginger, minced
  - 2 stalks green onion, thinly sliced
  - ¼ cup Parmesan cheese, grated

### Directions:

This recipe calls for a special cut of pork chops which your butcher should be happy to prepare for you. It makes for a dramatic presentation. The roasted cream corn with scallions and parmesan are a luxurious and delicious side dish that go beautifully with the pork chops. To prepare the Pork Chops and Sautéed Apples: Peel the apples and cut each apple into 6 wedges. Cut out the cores, and trim each wedge into a football shape. Reserve all peels and trimmings.

In a small sauté pan, melt the butter and add apple wedges. Let cook over medium heat, stirring occasionally, until apples are browned and softened, approximately 10-12 minutes. Season both sides of pork chops with salt and pepper.

In sauté pan large enough to hold both pork chops, heat oil until smoking.

Lay pork chops into hot oil and sear approximately 7 minutes on each side until golden brown and the internal temperature is at 145°F. Remove from pan and cover with silver foil to keep warm while you make the sauce. Discard half of the fat and trimmings from the pan, then add apple trimmings and sauté over medium high heat for a few minutes.

Add Calvados and apple cider, and bring just to a boil. Reduce heat and allow to simmer for about 5 minutes, or until it becomes thick, with a syrup-like consistency.

Add chicken stock and simmer 5 more minutes.

Strain the sauce through a fine mesh strainer, pushing down on the apple trimmings with the back of a spoon to remove all juices.

Put the sauce back in the pan over low heat and add chives. Taste and adjust for seasonings.

To prepare the Creamed Corn:

Preheat oven to 375F.

Brush the corn ears with butter and season with salt and pepper. Wrap each ear in tinfoil and roast in oven for 30 minutes, or until corn begins to brown.

Unwrap the corn and, when cool enough to handle, slice off the kernels with a sharp knife.

In a small saucepan over medium heat, combine cream, ginger, salt and pepper and reduce by one-third, about 5-7 minutes.

Add corn kernels and chicken stock to reduced cream and cook 10 minutes, or until cream thickens and is absorbed by corn.

Remove corn from the heat, and stir in green onions and Parmesan cheese.