

Jerk Spiced Pork Chops with Mofongo, Papaya Salsa and Plantain Chips



Rose Packing Company

Rose Product used: Pork Loin

Ingredients:

Marinade:

- ¼ cup olive oil
- ½ cup brown sugar
- 2 tbs jerk spice
- 2 tbs chopped thyme
- 3 tbs chopped parsley
- 3 limes, juiced
- 4 (8 ounce) Rose center-cut bone-in pork chops

Mofongo:

- 2 semi-ripe plantains – skin on
- 4 strips Rose hickory-smoked bacon
- 1 whole onion
- 1 head garlic
- ¼ cup olive oil
- Salt and pepper to taste

Papaya Salsa:

- 1 cup diced papaya (1/2-inch)
- ¼ cup diced English cucumber (1/4-inch)
- ¼ cup diced red onion (1/4-inch)
- 1 tbs lime juice
- 1 tbs spiced rum

- 2 tsp olive oil
- 1 tbs brown sugar
- 1 tbs chopped fresh cilantro
- Salt and pepper to taste

To Make:

Combine all ingredients and toss together gently. Cover and refrigerate until serving time.

Garnishes:

- Thinly sliced fried plantains
- Olive oil
- Jerk spice
- Fresh cilantro leaves or micro greens

To Make:

1. Combine olive oil, brown sugar, jerk spice, thyme, parsley and lime juice. Mix well. Pour marinade over pork chops and marinate for 3 hours in the refrigerator.
2. While meat marinates make mofongo. Heat oven to 350°F. Place semi-ripen plantains, onion, bacon strips and garlic in baking dish. Drizzle with olive oil and cover with foil. Bake for about 90 minutes or until very tender.

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3. While mofongo bakes, make papaya salsa (recipe below). Remove mofongo ingredients from baking dish and peel away skins from plantains and onion. Cut garlic head in half; squeeze out softened cloves. Place plantains, onion, garlic, bacon, salt and pepper into a food processor fitted with the metal blade. Process mixture for 5 to 8 minutes or until very smooth.
4. Heat grill to medium-high heat. Remove pork chops from marinade. Grill until internal temperature is 155°F.
5. To make fried plantain slices for garnish, heat oil in small deep-fryer or deep saucepan to 350°F. Fry plantain slices until crispy; drain on paper towels.
6. To serve, spoon mofongo onto dinner plates. Top with grilled chops, with a spoonful of papaya salsa. Drizzle with olive oil, sprinkle plate with jerk spice, and garnish with fried plantain chips and cilantro leaves or micro greens.



Recipe by Chef Kenny J. Gilbert