

Pork Scallopini with Fiddlehead Ferns

Rose Product used: Pork Loin



Rose Packing Company

Ingredients:

1 lb. Rose pork loin, sliced in 1/4-inch medallions
1/4 cup olive oil
1 tbs minced shallot
1 garlic clove, minced
12 whole fingerling potatoes, blanched
1 cup fiddlehead ferns or 1/2 lb. fresh asparagus, cut into 2-inch pieces
2 baby eggplant, cut into 6ths
1 tbs brown sugar
1 tsp curry powder
1 pinch crushed red pepper flakes
3 cups chicken stock
1/4 cup rice vinegar
3 tbs chopped Italian parsley
2 tbs picked fresh marjoram leaves
1 tbs cornstarch, dissolved in 1 tbs water
1/4 cup small red currant or grape cherry tomatoes
Salt and pepper to taste

To Make:

1. Pound pork medallions until about 1/8-inch-thick. Heat large skillet on medium high heat. Add olive oil and heat until very hot. Add pork and brown on both sides.
2. Remove pork from pan; add minced shallots and garlic. Cook and stir for 3 minutes.
3. Add potatoes, fiddlehead ferns, eggplant, brown sugar, curry powder and crushed red pepper. Saute until lightly browned.
4. Add chicken stock and vinegar to skillet. Reduce by half. Stir in cornstarch mixture; bring to boil and cook until thickened. Stir in parsley and marjoram leaves; return pork to skillet and heat until warm. Add tomatoes and season to taste with salt and pepper. Serve hot, garnished with micro greens.

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Recipe by Chef Kenny J. Gilbert