

Seared Pork Loin with Gouda Cheese Grits and Sauteed Apples and Bacon

Ingredients:

1 8oz pork chop per person

½ green apple medium diced per person

1oz small diced bacon, cooked

1 cup grits

1½ cup milk

1½ cup water

1 cup grated gouda cheese

2oz bacon fat

2oz all purpose flour

3 cups heavy cream

Method:

For Gritz

Bring milk and water to a boil together in a small pot, once boiling pour in the grits whisking the entire time until fully incorporated. Cover and cook approximately 20 minutes until grits are tender. Add cheese and stir until fully incorporated, season with salt and pepper and butter to taste, and hold warm for serving.

Bacon Gravy

Combine 2oz of bacon fat and 2oz of flour to create a roux, cook for about a minute and whisk in 2 – 3 cups of cream and bring to a simmer. Cook on low never above a simmer for about 20 minutes until the flour flavor has left, it should be a nice thick gravy texture by now, if it's too loose cook longer, if too thick add more stock. Season and hold for service

Pork

Preheat oven to 350 degrees. In a medium oven safe pan add some butter and bring to a medium-high heat, lay the pork in the pan and cook for approx 2 – 3 minutes on each side until golden brown. After you flip to the second side of the pork place in the oven for a few minutes to finish cooking.

Apples and Bacon

In a small sauté pan add butter and bring to a medium heat. Add your apples and bacon and cook until the apples are tender and slightly brown, season with salt and pepper to taste.

Plating

Put a good portion of grits on the bottom of the plate, lay the pork across the grits and then surround the grits with the apples and bacon, ladle an ounce of bacon gravy over the pork and garnish with bacon and chives.