



Chicken Fried Pork Chop with Blueberry Compote

EXECUTIVE CHEF D'ARCY LETOURNEAU



INGREDIENT LIST

Premium Pork Loin
(rubbed and smoked)

Crust

4 cups all purpose flour
4 tbsp paprika
2 tbsp ground pepper
1 tbsp granulated garlic
1 tbsp ground mustard
1/2 tbsp cayenne
1 tbsp salt
1/2 tbsp baking powder

2 cups buttermilk

Compote

1/2 tbsp canola oil
1 cup diced red onions
1/2 cup sugar
2 cups blueberries
1/2 tbsp cider vinegar
1/2 cup Blueberry Port
1/2 tsp black pepper
pinch of salt

Fresh Roll

Mayonaise

METHOD

Add dry ingredients for crust to a shallow container. Add buttermilk to a separate shallow container. Pan fry diced onions in canola oil until golden brown. Add sugar, blueberries, port, cider vinegar, pepper and salt. Simmer until thick, remove from heat. Cut pork chop 3/4 inch thick. Dredge in flour mixture, dip in buttermilk. Repeat. Deep fry with canola oil at 350° for 3 or 4 minutes. Serve with mayo and blueberry compote on a fresh roll.

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