

Harmony Ridge Farms Pork Porterhouse, Roasted Sweet Potatoes, Collard Greens, Andouille Cream, Apple-Radish Pea Shoot Salad

Preparation Order

1. Marinate the pork.
2. Preheat your oven to 375°F.
3. Start the Andouille cream.
4. Roast your potatoes in the oven.
5. Pre heat the grill, then slice the collard greens and onions.
6. Start cooking the greens and onions while keeping an eye on the sauce and the roasting potatoes.
7. Once the greens and potatoes are about half way finished, place the pork on the grill.
8. While the pork is on the grill, prepare the apple-radish and pea shoot salad.
9. Plate up the meal by adding the andouille cream to the plate, the sweet potatoes, and the collards. Top with the pork and then the salad.

Pork Porterhouse

2 ea. Pork Porterhouse
2 Tbsp. Lusty Monk Mustard
Salt and Pepper to taste

- 1 – Rub pork with mustard, then season with salt and pepper. Let marinate for at least 30 minutes or overnight.
- 2 – Grill over medium heat, about 5 minutes on each side. The pork should be close to medium at this point. Let the pork rest for 3 to 5 minutes before slicing.

Andouille Cream

4 oz. Andouille Sausage
1 Cup Onion, Sliced
4 Cloves Garlic, minced
2 Cups Heavy Cream
½ tsp. Paprika

- 1 – Slice the Andouille into ½” pieces. Sear in a sauce pot. Once lightly browned, add the onions and the garlic and sweat until tender.
- 2 – Add the cream and paprika and reduce the sauce by 1/3.
- 3 – Check the seasoning and consistency. The Andouille should provide enough seasoning for the sauce, but you can adjust the seasoning with salt and pepper if needed. If the sauce seems too thin, mix 1 tsp. cornstarch with ¼ cup water and stir into the sauce. Simmer for 10 minutes stirring occasionally to cook out the starch.

Roasted Sweet Potatoes

1 Sweet Potatoes, washed, peeled and cut into large chunks
2 Tbsp. Canola or Olive Oil
Salt and Pepper to taste

- 1 – Toss all ingredients together and roast in a 375°F oven until the potatoes are just tender. This usually takes about 12-15 minutes.

Collard Greens

½ Collard Greens, washed, stem removed and julienned
1 Cup Onion, sliced thin
1 Tbsp. Canola or Olive Oil
Salt and Pepper to taste

- 1 – In a sauté pan over medium heat, sauté the greens and the onion together. Cook until the onions and the greens are tender.

Apple-Radish-Peashoot Salad

1 Apple, sliced into matchsticks
½ Cup Radish, sliced into matchsticks
1 Cup Pea Shoots or other sprouts
2 tsp. Apple Cider Vinegar
1 Tbsp. Canola or Olive Oil
Salt and Pepper to taste

- 1 – While the Pork Porterhouse is resting, mix all the ingredients together. Once the plate is assembled, top the pork with the salad.