

MOBR_1009

Menu:

VIETNAMESE STYLE CLAMS

BRAISED GREENS

BALSAMIC CIPOLLINI ONIONS

PORK CHOPS WITH GRILLED PEACHES

AVOCADO CAKE WITH AVOCADO FROSTING

Mise en Place, about 1.5 hours before dinner:

- **Marinate the Pork Chops:**
 - In a bowl, combine the honey, oil, vinegar, cumin, and cayenne. Mix thoroughly.
 - Place the pork chops in a shallow baking dish and pour the marinade mixture over them. Cover the dish and refrigerate for 45 minutes to 1 hour.
- **Make the Rosemary Mustard:**
 - In a bowl, combine the mustard, vinegar, and honey. Season with salt and whisk to combine.
 - Using a kitchen torch, lightly toast the rosemary sprigs. They shouldn't burn, but a bit of smoke is fine. Allow the sprigs to cool.
 - Strip the leaves from the sprigs, chop finely, and whisk into the mustard mixture. Reserve until needed.
- **Start the Braised Greens:**
 - Strip the leaves off the stems of the kale and collards. Discard the stems. Wash and spin the chopped leaves.
 - Warm a film of oil in a large rondeau set over medium heat. Once the oil shimmers, add the bacon and onions. Season with salt and cook until the onions are softened and translucent and the bacon has begun to render its fat, 4-5 minutes.
 - Add the garlic and cook, stirring often, until fragrant, 1-2 minutes.
 - Add the vinegar and sugar and stir to combine. Bring the mixture to a simmer and allow to reduce to a syrupy consistency, 4-5 minutes.
 - Add the greens, in batches if necessary as they wilt. Stir to coat, then add the chicken stock. Cover the pot, reduce the heat to low and simmer, adding chicken stock as needed if the pan runs dry, until the greens are tender, roughly 1 hour.
- **Prep the Clams:**
 - Using the back of a knife, gently smash and bruise the lemongrass to release the aromas. Slice crosswise into thin rings.
 - Mince the shallot, garlic, and chili
 - Cover the clams in cold, salted water. Set aside for 40-45 minutes to allow them to purge any sand they may have.

Get cookin'! - about an hour before dinner:

- **Prep the Onions:**
 - Score an 'X' into the root end of each onion. Bring a pot of water to the boil over high heat.
 - Drop the onions into the water, in batches so as not to lose the boil, and cook for 1-2 minutes.
 - Strain the onions out of the water and onto a tray. Allow to cool enough that they can be handled and peel the outer layer of skin away.
- **Bake the Avocado Oil Cake:**

- Preheat oven to 350 F (175 C)
- Grease a 10 cup (2.5 L) Bundt cake pan liberally with butter or Avocado oil. Dust the bottom and sides of the pan with polenta.
- In a bowl, mix the flour, polenta, baking powder, and salt. Set aside.
- In a second bowl, mix the avocado oil, eggs, and yolks.
- In the bowl of a stand mixer fitted with the paddle attachment, beat together the butter and sugar until light and fluffy, 4-5 minutes.
- While the mixer is running, slowly add the egg mixture in stages until completely incorporated.
- Add the flour mixture and mix until just incorporated.
- Scrape batter into the prepared tin.
- Bake until a toothpick inserted into the centre comes out clean, roughly 50 minutes.
- **Back to the Clams:**
- Drain and scrub the clams, refrigerate until needed
- Chop the peanuts and set aside
- **Fry the Shallots:**
- Bring a pot of vegetable oil to 350 F (175 C) on the stove
- Slice the shallots thinly
- Carefully transfer the sliced shallots to the oil and fry until golden-brown and crisp, 2-3 minutes.
- Strain the shallots out of the oil onto a paper towel-lined tray. Season immediately with salt and reserve until needed.
- **Cook and Serve the Vietnamese Clams:**
- Heat the oil in a large pot over medium-high heat. Add the shallot, garlic, chili, and lemongrass and sauté until softened and aromatic, about 5 minutes.
- Add the rice wine and bring to a boil.
- Stir in the fish sauce and oyster sauce.
- Add the clams and cover the pot. Steam until the clams have just opened, 5-8 minutes.
- Uncover the pot, discarding any clams that have not opened, and add the peanuts. Toss to coat.
- Transfer the clams and their juices to a serving platter. Garnish with fried shallots and cilantro and serve immediately.
- *Take a break, sit down and enjoy...*

Dinner time! – about 30 minutes before dinner:

- **Make the Avocado Frosting:**
- Allow the cake to cool in the pan for 20 minutes, then invert onto a serving plate.
- In the bowl of a mini food pro, combine the avocado and butter. Beat on medium speed until no lumps remain.
- Beat in the vanilla and salt.
- While beating, slowly add in the sugar, roughly ½ cup (120 ml) at a time.
- Transfer the frosting into a container and refrigerate for 20-30 minutes minimum to firm up.
- **Grill and Rest the Pork Chops and Peaches:**
- Preheat the grill to medium-high.
- Remove the chops from the marinade, season with salt and pepper and transfer to the grill.
- Cook until nicely charred, 3-4 minutes per side.

- Remove the chops from the grill and allow to rest on a cutting board for 5-10 minutes before serving.
- While the pork rests, grill the peaches: lower the heat under the grill to medium.
- Lightly brush the peaches with the oil. Set the peaches cut side down on the grill. Do not crowd the peaches. Allow to cook for 2-3 minutes.
- Flip the peaches, sprinkle with the sugar and cinnamon, and allow to cook 2-3 minutes more.
- **Meanwhile, Cook the Balsamic Glazed Onions:**
- Add the butter and oil to a non-stick skillet over medium-high heat. Once the butter has stopped foaming, add the onions.
- Cook the onions until beginning to brown, 5 minutes.
- Add the sugar to the skillet and season with salt. Pour the water and vinegar carefully into the skillet and reduce the heat to medium. Cover the pan and cook for 5 minutes.
- Uncover the pan and continue cooking, swirling the pan, until the liquid looks syrupy and has large bubbles, another 2-3 minutes.
- Add the thyme to the pan and toss to coat
- **Serve the Pork Chops, Peaches, Braised Greens, and Glazed Onions:**
- Remove the peaches from the grill and serve immediately alongside the Grilled Pork Chops, Braised Greens, Balsamic Glazed Cippolini Onions, and a dollop of Rosemary Mustard.

Sit down and enjoy – great work!

- **Ice and Serve the Avocado Oil Cake:**
- Spread the frosting over the cake.
- Slice and serve immediately.

Take a bow! You did it! Now, who's doing the dishes for you?