

FRENCH-STYLE PORK CHOPS WITH APPLES AND CALVADOS

SERVES 4

We prefer natural pork, but if the pork is enhanced (injected with a salt solution), decrease the salt in step 1 to ½ teaspoon per chop. To ensure that they fit in the skillet, choose apples that are approximately 3 inches in diameter. Applejack or regular brandy can be used in place of the Calvados. Before flambéing, be sure to roll up long shirtsleeves, tie back long hair, and turn off the exhaust fan and any lit burners. Use a long match or wooden skewer to flambé the Calvados. The amount of vinegar to add in step 4 will vary depending on the sweetness of your cider.

- 4 (12- to 14-ounce) bone-in pork rib chops,
1 inch thick**
- Kosher salt and pepper**
- 4 Gala or Golden Delicious apples, peeled and cored**
- 2 slices bacon, cut into ½-inch pieces**
- 3 shallots, sliced**
- Pinch ground nutmeg**
- ½ cup Calvados**
- 1 ¾ cups apple cider**
- 1 ¼ cups chicken broth**
- 4 sprigs fresh thyme, plus ¼ teaspoon minced**
- 2 tablespoons unsalted butter**
- 2 teaspoons vegetable oil**
- ½ - 1 teaspoon apple cider vinegar**

1. Toss beef and 1½ teaspoons salt together in bowl and let stand at room temperature for 30 minutes.

2. Adjust oven racks to lower-middle and lowest positions and heat oven to 500 degrees. Place salt pork, beef scraps, and 2 tablespoons butter in large roasting pan. Roast on lower-middle rack until well browned and fat has rendered, 15 to 20 minutes.

3. While salt pork and beef scraps roast, toss cremini mushrooms, pearl onions, sugar, and remaining 1 tablespoon butter together on rimmed baking sheet. Roast on lower rack, stirring occasionally, until moisture released by mushrooms evaporates and vegetables are lightly glazed, 15 to 20 minutes. Transfer vegetables to large bowl, cover, and refrigerate.

4. Remove roasting pan from oven and reduce temperature to 325 degrees. Sprinkle flour over rendered fat and whisk until no dry flour remains. Whisk in broth, 2 cups wine, gelatin, tomato paste, and anchovy paste until combined. Add onions, carrots, garlic, bay leaves, peppercorns, porcini mushrooms, parsley sprigs, and thyme sprigs to pan. Arrange beef in single layer on top of vegetables. Add water as needed to come three-quarters up side of beef (beef should not be submerged). Return roasting pan to oven and cook until meat is tender, 3 to 3½ hours, stirring after 1½ hours and adding water to keep meat at least half-submerged.



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5. Using slotted spoon, transfer beef to bowl with cremini mushrooms and pearl onions; cover and set aside. Strain braising liquid through fine-mesh strainer set over large bowl, pressing on solids to extract as much liquid as possible; discard solids. Stir in remaining wine and let cooking liquid settle, 10 minutes. Using wide, shallow spoon, skim fat off surface and discard.

6. Transfer liquid to Dutch oven and bring mixture to boil over medium-high heat. Simmer briskly, stirring occasionally, until sauce is thickened to consistency of heavy cream, 15 to 20 minutes. Reduce heat to medium-low, stir in beef and mushroom-onion garnish, cover, and cook until just heated through, 5 to 8 minutes. Season with salt and pepper to taste. Stir in minced parsley and serve. (Stew can be made up to 3 days in advance.)