

Kassler (Smoked Pork Chop)**Serves 6-8 people****Ingredients:**

1 whole pork loin (Bone in, Frenched Racks) ask Butcher ahead of time

2 cups alder wood or apple wood chips

Brine:

1 gallon water

12 oz. kosher salt

8 oz. sugar

1-1/2 oz. pink salt

6 fresh sage leaves

1 large sprig fresh thyme

1 Tb whole juniper berries

1 Tb whole coriander seeds

4 cloves garlic

1 bay leaf

Bring all ingredients to simmer; allow to cool before placing pork loin in brine for 48 hrs. Place plate on top of loin to ensure it is submerged. Remove after 48 hours and allow to dry overnight in refrigerator on roasting rack (don't cover with plastic wrap).

The next day heat up smoker to 250 F° and smoke pork for 2.5-3 hours or until 145 F°.

Sauce:

2 quarts chicken stock

4 shallots julienned

1 ½ cups fresh or frozen currants

½ cup Januik Weinbau Vineyard Cabernet Sauvignon

¼ cup honey

4 whole juniper berries

1 tsp whole black peppercorns-lightly cracked

15 whole coriander seeds

zest of 1 orange

1 Tb fresh rosemary- picked not chopped

1 fresh bay leaf

½ Tb sherry vinegar

2 Tb butter

Place shallots in pan with Cabernet and bring to a simmer; cook till wine is almost completely evaporated. Add coriander, juniper and black peppercorns and bay leaf. Cover with chicken stock and bring to simmer. Reduce volume by half. Strain the sauce and return to heat. Add honey and orange zest and let simmer for 3-5 minutes. Add rosemary and take sauce off heat and let rosemary steep for 3 minutes. Strain sauce again and add currants; bring to simmer for 2 minutes and season with salt and pepper and vinegar. Emulsify butter into sauce before serving.

To Serve: Allow Kassler to rest for 15 minutes before slicing; pour sauce and serve with a bitter green salad

Serve with 2013 Januik Weinbau Vineyard Cabernet Sauvignon**Recipe Compliments of Executive Chef Seth Fernald**