

### **Apple Bourbon Brine**

1 c brown sugar

1 c bourbon

1 c kosher salt

1 apple sliced

1 sprig sage

1 stick cinnamon

1 star anise

2 qt water

4-6 pork chops

-bring all ingredients to a simmer then let cool completely and add pork chops. Refrigerate over night. Remove from brine and pat dry

### **Apple Mostarda**

*yield:* 3 pts

- 12 whole apples
- 1 qt sugar
- 2 tbs salt
- 1 cup whole grain mustard
- 4 sprigs fresh rosemary, cleaned chopped
- 1/4 cup vinegar

Take whole apples and boil them in water with the vinegar. when they are tender, drain them and run them through a food mill. take the milled apple and put it into a pot with sugar and salt and simmer on very low heat until the apple completely breaks down. the apple should become smooth and have zero grit. when this texture is achieved, remove from heat and cool. add in the mustard and mustard. Store in appropriate sized container.

### **Gnocchi**

- 1c "00" flour
- 1 large russet potato, forked and salt roasted until pouring out of its jacket

- 1 large egg yolk, room temp

*Method: food mill potato and cut in flour and egg with fork, then with bench scraper, then with hands until not tacky. Roll into ½" log shape on floured surface and cut into ½" pieces. Cook in boiling, salted water and remove once floating for 5 seconds. Use immediately or shock in ice cold water, drain and freeze or refrigerate for later use.*