



Grilled Pork Chops with Wild Mushroom Sauce

Season 2

Season two became known for the villain chef, Marcel Vigneron. I couldn't stand his obnoxious arrogance and just rude treatment of others. But the judges

consistently loved his food. He is a molecular gastrologist type of chef so typically his recipes didn't do much to excite me but this looked pretty fabulous.

Bacon Cabbage and Mashed Potatoes

Marcel Vigneron ,Top Chef, Season 2, Episode 3

Yield 4 SERVINGS

Ingredients

PORK CHOPS:

- 4 medium pork chops
- 1 tablespoon olive oil
- Salt and pepper to taste

MASHED POTATOES:

- 6 pounds Yukon gold potatoes
- 1 1/2 pints heavy whipping cream
- 2 sticks butter
- 2 ounces creme fraiche
- 4 ounces cream cheese
- Grated nutmeg, to taste
- Salt and pepper, to taste

MUSHROOM SAUCE:

- 6 portobello mushrooms
- 3 heads of garlic
- 2 tablespoons olive oil
- Salt and pepper to taste

CABBAGE AND BACON:

- 4 cups cabbage, cut as thinly as possible
- 4-6 slices thick-cut bacon, cut into small pieces
- 2 tablespoons butter

Directions

PORK CHOPS:

Lightly brush each pork chop with oil. Sprinkle with salt and pepper. Grill pork chops to desired doneness.

MASHED POTATOES:

Peel and dice potatoes. Place in large pot and cover with cold water to the depth of one inch. Cook over low heat until potatoes are tender, being careful not to let the water boil. Remove from heat and drain. Let potatoes cool slightly. Process potatoes in a food mill, transfer to a large bowl and set aside.

Combine cream and butter in a small pan and cook over medium low until cream is warm and butter has melted.

Mix cream mixture, crème fraîche, and cream cheese into potatoes. Season to taste with nutmeg, salt and pepper. Cover and keep warm until ready to serve.

MUSHROOM SAUCE:

Heat oven to 425 degrees.

Wrap garlic in foil and roast in oven for 1 to 1 1/2 hours, until very soft.

Remove stems and gills from portobello mushrooms and season with salt and pepper. Drizzle with olive oil. Place portobellos on rimmed baking sheet and cover with foil. Roast in oven for 10 to 20 minutes, until tender. Squeeze garlic from skin. Combine with mushrooms in a food processor fitted with a metal blade. Process, adding 1 tablespoon water at a time, until mixture is smooth.

CABBAGE AND BACON:

Bring a large pot of salted water to a boil. Add cabbage and blanch until tender. Drain and transfer immediately to a bowl of ice water. Let sit until cool. Remove and drain well.

Cook bacon in a medium skillet over medium heat until crispy. Remove from pan to a paper towel-lined plate.

In a medium saucepan, melt butter over medium heat. Add cabbage and bacon and stir to combine. Cook until cabbage begins to soften, 3 to 5 minutes. Remove from heat and cover to keep warm until ready to serve.