

## Pan-Seared Pork Chops Over Cheese Grits & Pickled Cranberry

Chef Matt Varga of Gracie's, Providence

- 1 cup stone-ground white corn grits
- 4 cups chicken stock
- ½ cup grated sharp white cheddar cheese
- 3 tablespoons unsalted butter
- 4 bone-in pork chops (8 to 10 ounces each)
- 1 medium Turnip, peeled, diced and blanched
- 2 cups Brussels sprouts, outer leaves peeled, quartered and blanched
- ½ cup pickled cranberries

Over high heat, bring grits and chicken stock to a boil and stir. Reduce heat to a simmer; cover and stir occasionally for 45–60 minutes. Add cheese and 2 tablespoons of butter and incorporate thoroughly.

Meanwhile, preheat oven to 375°. Season pork chops with salt and pepper on both sides. In a large, ovenproof sauté pan, heat 2 teaspoons oil over medium-high heat. Place pork chops in the pan and sear until golden brown; flip over to the other side.

Once both sides are seared, place pork chops into the oven until desired doneness is reached, 8–12 minutes. Heat 2 teaspoons oil and 1 tablespoon butter in separate sauté pan over medium-high heat, add Brussels sprouts and Macomber turnip, salt to taste and cook, tossing, until caramelized. Divide cheesy grits among four dinner plates, arrange vegetables and place seared pork chop on top. Garnish with pickled cranberries and serve.

## Wine Pairings

- Firesteed Pinot Noir** *medium-bodied, cherry and fruit flavors*
- Willm Riesling** *super dry with racy acidity*
- Château Pesquié 'Terrasses'** *peppery with fresh berries*

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## Linguine and Clams

Chef Metthew MacCartney, Jamestown Fish

- 40 Littleneck clams (about 2 cups shucked), washed and shucked; juice strained and reserved\*
- 8 cloves garlic, crushed
- ½ cup extra-virgin olive oil
- 2 tbsp fine sea salt
- 1¼ pounds fresh linguine
- 40 twists black pepper
- ½ bunch fresh Italian parsley, stemmed & chopped

Remove and discard the soft black part of the clam connected to the body. Chop the clam bodies in half. Reserve chopped clams and juice separately in the refrigerator.

Heat garlic and olive oil in a 12-inch skillet over medium heat. Cook garlic until blond (not browned) and fragrant, then remove pan from heat. Remove garlic from oil to prevent further cooking and set aside.

Bring 5 quarts water and the sea salt to a boil. Add pasta to boiling water and move gently with a fork to prevent sticking. Cook until just underdone, about 2 minutes; strain. (Note: If using dry linguine, cook until just al dente, no more.)

Working quickly while the pasta is cooking, add reserved clam juice to skillet and bring to a simmer. Add reserved garlic and black pepper. Add strained pasta and shucked, chopped clams to the simmering clam juice and olive oil for 1 minute, tossing until most of the liquid is absorbed.

Divide pasta among four warm shallow pasta bowls. Garnish with parsley and serve, no cheese needed!

## Wine Pairings

- Palazzone Orvietto** *zippy, light, organic*
- Zeni Valpolicella Ripasso** *full-bodied, velvety, black cherry*
- Coltibuono 'Cetamura' Chianti** *bright, vibrant with cinnamon & flowers*

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## Braised Short Ribs

Chef Jonathan Cambra, Castle Hill Inn, Newport

- 6 (6-ounce) bone-in short ribs
- 3 tablespoons vegetable oil
- 2 celery stalks, washed and chopped
- 2 carrots, washed, peeled and chopped
- 1 Spanish onion, peeled and chopped
- 1 cup port wine & 1 cup red wine
- Season with 3 cloves garlic, 2 bay leaves, 6 peppercorn, and 4 sprigs fresh thyme leaves
- 1½ cups chicken stock & 1½ cups beef broth

Preheat the oven to 300°. Pat ribs dry and season the ribs generously with salt and pepper; set aside. Heat the oil in a large Dutch oven until very hot. Carefully add the ribs to avoid splattering, cooking in batches. Brown well on both sides (don't rush this). Remove the ribs and set aside.

Pour off half the fat, add vegetables and cook over medium heat being careful not to burn, 5 minutes. Return the ribs and deglaze the pan with the wines, cooking over medium-high heat until the liquid reduces by half.

Add the remaining ingredients, cover the Dutch oven and transfer it to the oven. Cook until tender, about 2–3 hours. Remove ribs and keep warm. Strain the sauce, reserving vegetables (discard bay leaves), skim fat and reduce on stovetop.

You should have approximately 3 cups. Purée vegetables and return to sauce. Check for seasoning. Place the ribs on a platter and top with sauce. Serves 6 as main course.

## Wine Pairings

- La Flor de Pulentà Cabernet Sauvignon** *rich and delicious*
- Chateau Fage Graves de Vayres** *dry and earthy with lots of mineral*
- Bousquet Malbec** *full-bodied, smooth and organic*

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