

PLANK COOKING

by JOHN HOWIE

Plank Roasted Garlic-Rosemary Pork Chops – Serves 2

2 each	Pork Chops – bone-in, minimum 1” thick (preferably 1 ½” thick)
4 tsp.	Roasted Garlic Puree – recipe follows
½ tsp.	Salt
½ tsp.	Black Pepper – ground
1 tsp.	Rosemary – fresh, minced
8 each.	New Red Potatoes – cut and quartered
2 Tbsp.	Olive Oil
2 Tbsp.	Parmesan – powdered

GARLIC-ROSEMARY PORK CHOPS PROCEDURE:

1. Pre-heat oven to 400°. Rub each pork chop with 1 tsp. of roasted garlic puree and season with ¼ tsp. salt, ¼ tsp. pepper, and 1 tsp. of chopped rosemary. Place the chops in the center of the plank.
2. Toss the potatoes in the olive oil, ¼ tsp. salt, ¼ tsp. pepper, 1 tsp. of chopped rosemary and the Parmesan cheese. Place the potatoes on both sides of the pork chops. Place the plank in the oven on the middle rack, roast for 15 minutes, remove from the oven, turn the pork chops over, let the oven reheat, return the plank to the oven and roast for 20-25 minutes until chops have an internal temperature of 135°. Remove from the oven and serve.

Plank Roasted Garlic Puree

¼ cup	Garlic Cloves – peeled
2 Tbsp.	Olive Oil
¼ tsp.	Salt
¼ tsp.	Black Pepper – ground

ROASTED GARLIC PUREE PROCEDURE:

1. Pre-heat oven to 400°. Lightly coat the garlic cloves in olive oil, place oil and cloves on the plank. Place in the oven and roast until golden brown – approximately 10-12 minutes.
2. Remove from the oven and place the roasted cloves and remaining olive oil, ¼ tsp. salt and ¼ tsp. black pepper in a food processor and blend until pureed.
3. Remove and hold at room temperature until needed.