

Peachwood Smoked Pork Chop

Creamy Pimiento Mac and Cheese, Southern Greens,
Jalapeño Pepper Jelly

(Serves 6)

Macaroni:

1 lb	Ditalini Pasta
2 Tbs	Vegetable Oil
½ cup	Onion, finely diced
1	Jalapeño, seeded and finely diced
1 Tbs	Flour
1½ pints	Heavy Cream
12 oz	Sharp Yellow Cheddar Cheese, shredded
7 oz	Diced Pimiento
1 tsp	Salt

Pepper Jelly:

1½ cups	Sugar
⅓ cup	Apple Cider Vinegar
2 cups	Apple Juice
½ cup	Red Bell Pepper, finely diced
1 or 2	Jalapeños, seeded and finely diced

Pork:

6	Peachwood Smoked Pork Chops*
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* For source of the smoked pork chop, see the New South Pantry.

Greens:

1	Sweet and Sour Greens Recipe, see page 51
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“When Carl sees this dish coming out of the kitchen, he says, ‘now that is Soby’s food.’ The macaroni and cheese gets a New South twist by using pimiento cheese, a traditional Southern favorite, and ditalini pasta. The sweet and sour flavor of the greens just screams New South.”

For the Pork: Grill the pork chops until hot throughout, approximately 15 minutes, depending on thickness.

Finish the Dish: Place the mac and cheese and greens on a dinner plate. Glaze the pork chop with the pepper jelly and serve hot with extra pepper jelly on the side.

Pairing Suggestion: Shiraz (Australia). Choose a big Shiraz (the Australian name for Syrah) to complement the pork chop.

For the Macaroni: Cook the pasta in salted water according to the package directions. Cool under cold running water and reserve.

Sauté the onion and the jalapeño for 2 minutes in 1 tablespoon vegetable oil. When the onion is soft, add the other tablespoon oil and whisk in the flour. Continue to cook for 2 minutes, stirring constantly. Add the heavy cream and simmer for 5 minutes. Stir in the cheese until melted. Add the pimientos and the salt. To finish, add the pasta to the cheese sauce and heat thoroughly. Serve hot.

For the Pepper Jelly: Place all ingredients in a 1-qt saucepan. Simmer until the sauce is reduced by three-quarters, about 1 hour. The sauce will seem thin, but thickens as it cools.

Chef's Notebook

The leftover pepper jelly is good with anything grilled or fried. Try chilling the leftover macaroni and cheese in the refrigerator overnight. Then roll the macaroni into balls and bread them in seasoned bread crumbs. Fry them and dip them in the pepper jelly for a great hors d'oeuvre or side dish.

