

“Babe” at First Light

An Elegant Sampling of “Start to the Morning” Faïre

*Stuffed Roasted Center Cut Pork Loin “Genoa” with
Poached Egg Choron and Spinach on Toasted
Herbal Cider Doughnut*

Slow Roasted Smokey Side Pork with Cranberry Jus

Soy Biscuit with Creamy Soy Sausage Gravy

AND

*Apple & Bourbon Glazed Bacon Corn Fritter with
BBQ Butter*

~ Enjoy ~

Roasted Pork Loin Genoa

1 – 6# average	Center Cut Pork Loin, needled, trimmed and slit end to end
½ cup	Bacon oil, heated
½ T. each	Lawry's season salt, black pepper, granulated garlic and dry leaf thyme

For Sausage filling:

3#	Ground pork
2 T.	Granulated Garlic
1 T.	Sea Salt
1 T.	Ground pepper
1 T.	Oregano, dry
1 T.	Basil leaf, dry
½ T.	Thyme leaf, dry
½ T.	Fennel powder
1 #	Spinach, leaf, fresh sauté in butter and drained, chopped
<u>1 T</u>	<u>Butter</u>

1. Prepare loin, needle and penetrate both ends with long slicing knife to form a 1.5 inch hole end to end, reserve
2. Make sausage filling by combining all ground pork and spices, mix thoroughly and reserve
3. Sauté the spinach in the butter until just tender, remove and drain. Chop spinach and work into the sausage filling
4. Stuff the pork loin from both ends until cavity is full
5. Rub the loin with bacon oil and season with salt, pepper, garlic and thyme
6. Roast 325 degrees for 20 minutes, reduce heat to 225 degrees for 40 minutes more
7. Remove from oven and rest 20 minutes prior slicing ...
8. For the breakfast portion, slice off 2 ounce slices of loin and reserve to assemble

Medium Poached Egg Choron

1 quart	Water
½ cup	White vinegar
TT.	Salt
6 each	Eggs, fresh, large Grade A

1. Place water, vinegar and salt into sauce pot
2. Bring to simmer, reduce heat slightly
3. Crack egg into water and simmer/poach for about 4 minutes until white is set and yolk is still soft
4. Drain with slotted spoon and reserve until plating

Sauce Choron

3 each	Egg yolks
1 T.	Water
1 T.	Lemon Juice
Pinch	Salt
TT.	Cayenne pepper
1 T.	Tomato Paste
2 cups	Clarified butter

1. Crack and separate eggs (reserve the whites for pastry department)
2. Place yolks, lemon juice and water into stainless steel bowl and whisk until frothy lemon yellow color is achieved over water bath
3. Slowly whisk melted clarified butter into egg mixture being careful not to get too hot or too cold – we must attain emulsification
4. Slowly whisk the salt, pepper and tomato paste into the egg mix, reserve until plating and keep warm

Herbal Cider Donut

10#	Commercial cake donut mix – I use Apollo
4.5#	Apple Cider – I use Ski-Hi
1 T.	Rosemary, fresh, chopped
1 T.	Basil, fresh chopped
1 T.	Oregano, fresh chopped
1 T.	<u>Thyme, fresh chopped fine</u>

1. Place cider, herbs and mix into commercial 20 qt mixer
2. Mix 1 minute in first gear
3. Scrape bowl
4. Mix 2 minutes more in 2nd gear
5. Rest 15 minutes before frying
6. Crank donuts through donut hopper into fryer grease, cook 45 seconds on each side. Remove from oil and drain
7. If no commercial fryer available, spoon or scoop into hot oil and fry similarly as above until completely cooked through
8. Cut in half like bagel and plate

Assembly –

1. Cut Donut in half – place each half on two separate plates
2. Place one slice of pork genoa on each donut half
3. Top with poached egg
4. Top with Choron sauce and sprinkle with parsley and/or paprika
5. Serve hot

Home-made Side Pork

2 – 4 to 6# average	Side pork or belly
1 cup	Salt
1 cup	Sugar, granulated or brown
½ cup	cracked black pepper
1 cup	<u>Bourbon</u>

1. Needle each side pork to allow permeation of flavors and spices/rub
2. Mix sugar, salt and pepper together and rub into each side pork on both sides
3. Drizzle with bourbon and continue to rub into sides
4. Age sides, turning daily, for two weeks under refrigeration – 34 to 36 degrees
5. Wash off each side with cold water and place into prepared smoker
6. Smoke at 165 degrees with apple wood for at minimum 2 hours (I like to go 6 hours at low heat and then finish at 225 for the last hour)
7. Place on racks in cooler overnight until firm and sliceable
8. Slice off side pork in strips and pan sear until done
9. Serve hot with cranberry jus

Cranberry Jus

2 #	Cranberries, crushed
2 #	Water, cold
½ #	Sugar, granulated

(If you like sweeter jus, up the sugar amount)

1. In sauce pot, simmer and reduce the jus until cooked down by at least half volume – for thicker sauce, reduce more and/or puree in food processor
2. Drain off jus, reserve until plating
3. Brush jus over finished side pork and serve in side dish, if preferred

Soy Biscuits with Soy Sausage Gravy

Biscuits –

1 cup	All-purpose flour
1 T.	Butter, melted
¼ cup	Soy milk
1 t.	Baking powder
½ t	Sugar, granulated
<u>Pinch</u>	<u>Salt</u>

1. Mix all together and knead
2. Roll out to ¾ inch thick and cut with donut die or cookie cutter into circles or other shapes – chef's choice
3. Bake in preheated 325 degree oven for 10 to 12 minutes until just golden
4. Reserve and top with Soy gravy

Soy Sausage Gravy –

1 #	Ground pork sausage or breakfast sausage, browned and drained
½ cup	Flour, AP to bind
1 qt	Soy milk
TT	Salt and black pepper
<u>1 t.</u>	<u>Leaf Thyme</u>

1. Brown and drain off sausage
2. Sprinkle with flour and stir to form roux
3. Add milk and seasonings and stir to incorporated
4. Simmer slowly for 15 to 20 minutes until reduce and bound
5. Remove any grease that pools, if present
6. Serve over biscuits

Apple Bourbon Glazed Bacon Corn Fritters w/ BBQ Butter

Bacon Corn Fritter –

1 - #10 can	Cream Corn
24 each	Eggs
3 cans (14 ounce)	Evap milk
2 T.	Salt
24 cups	AP flour
1.5 cups	Baking powder
1 - #10 can	Frozen or canned whole kernel corn
¼ cup	Almond extract or other personal flavoring
<u>3 #</u>	<u>Bacon bits, fully cooked and drained</u>

1. Combine all above into a batter, do not overmix
2. Scoop with small ice cream disher into prepared hot 350 degree fryer
3. Cook until golden brown and floating – 1.5 minutes
4. Remove from oil, check one for doneness, should be cook through
5. Toss either in sugar or glaze
6. Reserve until service

Apple Bourbon Glaze –

1 cup	Bourbon
1.5 #	Apple cider, hot
1 cup	Corn syrup, light
1 t.	Salt
<u>12#</u>	<u>Powder sugar</u>

1. Mix all to incorporate and smooth – glaze fritters or other fried donut related foods

BBQ Butter –

2#	Butter, softened
1 cup	BBQ sauce – personal preference
½ cup	Rib rub – I make my own

1. Incorporate all in mixer and beat until well blended
2. Scoop or pipe butter as needed