



Berkshire Rack of Pork with Zucchini Pappardelle and Hominy

INGREDIENTS

For the Pork

1 4-bone Berkshire Pork
Rack, frenched and cut
into single bone chops
10 Juniper Berries
1 Bay leaf
1 T Black Peppercorns
1/4 cup Kosher Salt
1/4 cup Brown Sugar
1 head of garlic

For the Zucchini Pappardelle

Olive oil
4 medium zucchini, sliced
lengthwise on a mandolin
about the thickness of a
quarter
1/2 cup chopped
heirloom tomatoes
1 t chopped garlic
1T chopped fresh oregano

For the Hominy:

1# dried Hominy
(we use Rancho Gordo in
Napa, California)
1 bouquet garni of leeks
and fresh herbs

DIRECTIONS

For the Pork

In a large plastic container (1 gal capacity), combine the
brine ingredients with approx 1 cup of hot water. Stir
until all sugar and salt are dissolved (the brine should be
clear).

Cool down the brine with a little ice and 3 cups of cold
water and submerge the pork rack. Cover and refrigerate
overnight or at least 8 hours.

After the brine has worked its tenderizing magic, pull out
the chops and dry with a paper
towel. Season with Salt and Pepper and grill.

For the Zucchini Pappardelle

Heat a large skillet over medium-high on the stove top.
Add the olive oil, then zucchini and sauté for a couple
minutes until the zucchini starts to wilt. Toss, but be
careful not to break up the zucchini. Add the heirloom to-
mato and oregano and cook for a couple more minutes.
Add the garlic, some salt and pepper and toss until the
garlic is fragrant.

For the Hominy

Soak the hominy in water overnight in the refrigerator.
Drain the hominy and put in a large pot on the stove with
plenty of fresh water. Make a bouquet garni, by tying
with butcher string the green part of a leek around some
savory fresh herbs (such as thyme, oregano, parsley or
sage). Place in the water with the hominy, bring to a boil,
reduce heat to simmer and cook until tender but not
mushy (about 3 hours).

Remove the bouquet and stir in salt, pepper and some
chopped fresh thyme or oregano.

(serves four)

specialty of:
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