



## COURSE #84: PORK CHOP AND DIRTY RICE

Recipe courtesy of Chef Isaac Toups of Toups' Meatery



**Prep Time:** 24-48 hours  
**Cook Time:** 20-30 minutes

**Yield:** 2 servings

### Ingredients

#### Pork Chop Brine

- double-cut pork chops (1 per serving)
- 1/2 gal water
- 1 C dark brown sugar
- 1 C kosher salt
- 2 bay leaves
- Ice

#### Dirty Rice:

- 1/2 lb ground brisket
- 1/2 lb ground pork
- salt heavily
- 1 t cumin
- 1 t black pepper
- 1 t paprika
- 1 t cayenne
- 3/4 C chicken stock
- 3 cloves crushed garlic
- 2 T dark roux
- 3 C white rice, cooked
- 1 T butter

#### Cane Syrup GASTRIQUE:

- 1/2 gal water
- 1 C dark brown sugar
- 1 C cane syrup
- 1 C cane vinegar
- 2 bay leaves
- Ice

### Instructions

**For the Brine:** Combine all brine ingredients in a large pot except ice, and bring to a boil. Then, add ice until you have exactly 1.5 gallons of brine. Place pork chops in brine and leave in the refrigerator 24-48 hours to brine. Pat the pork chops dry with paper towels. Then, salt and pepper both sides of the pork chops liberally, and grill to 145 degrees or preferred temperature. Allow chops to rest for 5 minutes.

**For the Dirty Rice:** Season meat with salt and other spices. Heat a thick-bottomed Dutch oven on medium-high temperature. Then, render meats together until brown. Continue cooking until a fond (the brown bits) develops on bottom. Then, deglaze using 1/2 cup of the chicken stock making sure to stir the fond with a wooden spoon to scrape up all the flavorful bits. Add 3 cloves crushed garlic and 2 tbs dark roux and continue cooking 20 minutes, adding rest of chicken stock as needed — to keep the meat mixture from drying out. Then, add 3 cups of cooked white rice and a tablespoon of butter, and mix well.

**For Cane Syrup GASTRIQUE:** Take 1 cup of cane syrup and 1 cup of cane vinegar and reduce to syrup until you have a 1 cup yield. Watch closely as it likes to burn. To serve, place a generous scoop of Dirty Rice on each plate. Then add the warm pork chop and spoon cane syrup gastrique generously over the top. Garnish with diced green onion.

Toups' Meatery is a contemporary Cajun restaurant. Chef Isaac Toups presents fine food and wine, specialty cocktails, and charcuterie inspired by deep-rooted Louisiana family traditions.