

SLOPPY JOE 2.0

WITH FRIES AND HATCH CHILI REMOULADE

HATCH CHILI PUREE

INGREDIENTS

2 cups Water
4 each Hatch Chilis Stemmed

DIRECTIONS

Place all ingredients into a blender.
Puree.
Strain liquid and reserve.
Remove pulp and reserve.

HATCH CHILI GASTRIQUE

INGREDIENTS

1 cup Hatch Chili Water
½ cup Apple Cider Vinegar
1 cup Sugar
½ tsp Kosher Salt

DIRECTIONS

Place all ingredients into a pot.
Bring to a boil.
Reduce liquid by half.
Remove from stove.

HATCH CHILI GASTRIQUE MAYO

INGREDIENTS

1 cup Kewpie Mayo
¼ cup Hatch Chili Gastrique

DIRECTIONS

Combine all ingredients and mix well.

GRILLED HATCH CHILIS

INGREDIENTS

2 each Hatch Chilis, stemmed
EVOO Kosher
Salt

DIRECTIONS

Season Hatch Chilis in bowl with EVOO and salt.
Toss together well.
Place onto Grill.
Char on all sides.
Remove and small dice.
Season and reserve.

HATCH CHILI REMOULADE

INGREDIENTS

2 cups Kewpie Mayo
¼ cup Hatch Chili Gastrique
2 T. Ketchup
1 T. Chopped Capers
2 T. Italian Parsley Chiffonade
2 T. Chopped Dill
Juice and zest from 1 Lemon
1 T. Creole Mustard
1 tsp CKG Raging Cajun
1 tsp CKG Fried Chicken Seasoning

DIRECTIONS

Combine all ingredients into a bowl and mix together well. Reserve.

BUTTERMILK HATCH CHILI MARINATED PORK CHOP

INGREDIENTS

4 each Bone in Rib Pork Chop
1 Batch Hatch Chili Buttermilk Egg Batter

DIRECTIONS

Combine all ingredients and mix together well. Reserve

DREDGE

INGREDIENTS

1 cup Self Rising Flour
½ cup Cornstarch
½ cup Rice Flour
2 T. CKG Fried Chicken Seasoning
2 T. CKG Raging Cajun Spice Directions

DIRECTIONS

Mix together well. Reserve.

PORK SLOPPY JOE WITH HATCH CHILIS

INGREDIENTS

3 T. EVOO
¼ lbs Butter
1 lbs Ground Pork Chop Meat
1 cup small, diced Hatch Chili Peppers
½ cup Hatch Chili Water
½ cup Fried Shallots
½ cup Fried Garlic
2 T. CKG Raging Cajun Spice
2 T. CKG Fried Chicken Spice
¼ cup Harissa paste
1 cup Ketchup
¼ cup Tomato Paste
½ cup chiffonade Sage
½ cup Italian Parsley

DIRECTIONS

Place cast iron skillet on medium high heat.
Add oil and butter and lightly brown.
Add pork meat and brown.
Add hatch chili peppers, shallots and spices.
Cook until fully cooked.
Add remaining ingredients and simmer.
Hold.

FRIED PORK HATCH CHILI EGG BATTERED PORK CHOP

INGREDIENTS

4 each Marinated Pork Chops
Batch of Dredge

DIRECTIONS

Preheat fryer to 375F.
Dredge, batter, dredge again.
Fry 5 minutes.
Rest 5 minutes.
Fry again 2-3 minutes until 140F. Rest.

FRENCH FRIES — BOIL

INGREDIENTS

2 quarts Boiling Water
4 Idaho Potatoes
2 T. Salt
1 T. Baking Soda

DIRECTIONS

Boil 5-8 minutes until tender.
Freeze until ready.

FRENCH FRIES — FRY

INGREDIENTS

Blanched Fries
Fry Seasoning

DIRECTIONS

Fry 2 minutes.
Hold.
Fry again until crispy.
Season.

FRISÉE HERB SALAD

INGREDIENTS

Frisee Parsley
Cilantro Lemon Juice + Zest
Maldon Salt
EVOO
Black Pepper

DIRECTIONS

Toss gently.

THE BUILD

Butter and toast pretzel bun.
Add gastrique mayo.
Add pork chop.
Top with sloppy joe.
Add salad.
Serve fries and remoulade on side.