

Week One (June 3, 2008)

Boneless Pork Chops in Tomatillo and Corn Sauce

1 CSA portion of tomatillos
2 onions
1 head of garlic
1 CSA portion of yellow sweet corn
salt, pepper, cumin, chipotle flakes
1 Tsp olive oil, 1 Tsp butter
1 lime

Husk and wash tomatillos, and grill them for about 15-20 min until they look charred and soft. At the same time grill the onions and garlic, all in their peel and just rinsed – this will take longer, about 30-45 min, depending on the size of onions (I also grilled the rest of onions in the portion and will use them for soup, sauce or spread later on). Put the tomatillos in a blender. Let the onions and garlic cool enough to handle them, peel the onions and squeeze the garlic cloves out of the peels. Put everything in the blender, add salt and pepper, and blend.

Peel the corn, remove the tops if affected by bugs, and cut the kernels off the cob.

Heat oil and butter in a large saucepan, add 4 pork chops, season the top with the spices listed above (I also used some fennel pollen from Tuscany, or you can add caraway or any other spice you like). Turn when slightly browned, and season the other side. Then put the chops on a plate, add corn and tomatillo sauce to the pan, cover and sauté for about 5 min. Put the chops back in the pan and cook on low heat for another 10 or 15 min (longer if your chops have bones or are thick-cut). When serving, cover chops with sauce and add a slice of lime on the side (or add lime juice just before serving).

I served this with La Soda red potatoes, boiled (in order to save time and heat in the kitchen, I cooked the entire portion and will use the rest for another meal) and served with sour cream and butter, and fried green tomatoes (recipe on the Tucson CSA website).

P.S.

Had a chop left over with sauce, so I chopped and fried a potato, cut the chop into little bites and added it with the sauce to the pan, a little bit of water and warmed it all up. Prepared two tortillas with cheese, and broiled until it melted. Spooned half of a mixture on a tortilla and folded it, served with garlicky cilantro medium hot salsa. Yum!!! Even better...