

FARM FIELD TABLE'S

CHILI RUBBED PORT WITH GRITS

Recipe Courtesy: Farm Field Table

Grits

1 Cup Cornmeal
3.5 Cups Chicken Stock
1/2 Cup Heavy Cream
2 T. Onion, small dice
1 clove garlic, minced
3 Tablespoons Unsalted Butter
Salt and Pepper to taste
1 T. Lemon Juice

1. Melt butter in a small sauce pan at medium low heat, and saute onion and garlic until translucent.
2. Add heavy cream and chicken stock, bring to boil.
3. Whisk in corn meal, bring to a boil, then reduce heat to low.
4. cook over low heat, covered with a lid, until the cornmeal is cooked. about 5 min. Stir occasionally.
5. Remove from heat, stir in remaining butter and lemon juice with a wooden spoon. Season to taste.

Rub

1 cup kosher salt
1/2 C. Brown Sugar
2 Tablespoon ground guajillo chiles or other red chili
2 Tablespoons ground fennel seed
1 T. Black Pepper, ground
1/2 t. garlic powder

Fennel Mayo

1 Cup Mayonnaise
1/4 C. Butter Milk
2 T. Toasted and ground Fennel Seed
1 T. Lemon Juice
Salt and Pepper to taste

Smoking the Meat

1. Rub Meat liberally with rub at least 12 hours before cooking. Leave uncovered in refrigerator.
2. Start charcoal grill using 1/2 Kingsford or classic charcoal, 1/2 hardwood lump charcoal.
3. Smoke at 225 degrees until pork has reached an internal temperature of 135 degrees.
4. Let rest 10 minutes
5. slice thinly against the grain