

Steal this pork chop and polenta fry recipe!

Find out how to make this **Rack-Roasted Double-Thick Pork Chop with Polenta Fries** — from Stephanie's on Newbury in Boston, MA — right in your home kitchen

Today show

Updated: 11:16 p.m. ET Sept. 27, 2005



Phil Lempert

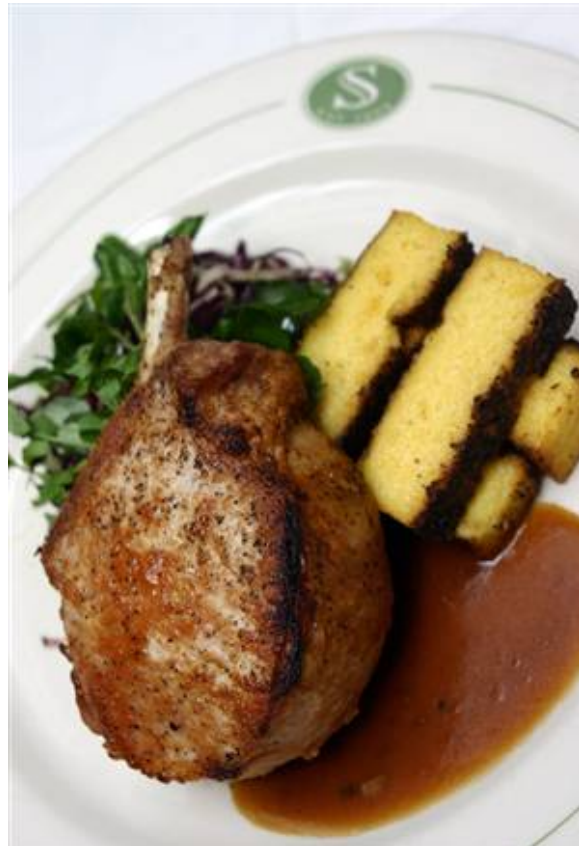
The 'Today' show Food Editor

In this special weekly feature, "Today" food editor Phil Lempert brings you recipes "stolen" (with permission) from notable restaurants across America. See how much fun you can have (and money you can save) by cooking these dishes at home!

THIS WEEK: Rack-Roasted Double-Thick Pork Chop with Crispy Pepper Polenta Fries and Gingered Au Jus from Stephanie's on Newbury in Boston, MA

We're back in busy, busy Boston this week in one the city's more upscale neighborhoods on Newbury Street. Chef and owner Stephanie Sokolove compliments her cozy dining room — fireplace and all — with sophisticated comfort foods like this dish, Rack-Roasted Double-Thick Pork Chop with Polenta Fries. You'll love this savory dish whether you're at Stephanie's on Newbury in the sky-lit dining area or in the comfort of your own home.

About the chef: Stephanie was trained by the world-renowned French chef and food educator, Madeleine Kamman, who identified her as a protégée early on. After completing her culinary education in 1980, Stephanie founded the catering company Sidell & Sasse with Bob Sasse. For 14 years the company prospered, catering hundreds of events annually. In conjunction with running Sidell & Sasse, Stephanie served as the executive chef of the U.S. Trust Corporate Dining Room for 14 years.



In 1994, she followed her dream and founded Stephanie's on Newbury, where she is currently owner and executive chef. To date, the 300-seat American Bistro has received innumerable accolades from The Boston Globe, Boston Herald, USA Today and The New York Times. Stephanie's on Newbury was voted Citysearch's Editorial and Audience Winner for the "Best Patio Dining" in Boston, three years in a row.



Gail Lewenberg and Lisa
Lazarczyk

Stephanie has built her business on a style of cooking that she calls "Sophisticated Comfort Food," which is the next generation of comfort food in that it blends traditional favorites with today's food preferences. Dishes are imaginatively created with current, fresher ingredients and bolder flavors, and then artistically presented. Under Stephanie's leadership, Stephanie's on Newbury has become an institution in Boston and one of the city's highest independently grossing eateries.

Rack-Roasted Double-Thick Pork Chop with Crispy Pepper Polenta Fries and Gingered Au Jus

Served at Stephanie's on Newbury for \$27.95.

This recipe is meant to serve one. Increase proportionately according to number of portions desired.

Ingredients:

Pork Chop Marinade

- 1 bone-in double thick center cut pork loin chop
- 1/8 cup teriyaki sauce
- 1/8 cup soy sauce
- 1 tablespoon minced garlic
- 1 tablespoon minced shallots
- 1 1/2 teaspoons honey

Polenta

- 1/2 cup yellow corn meal
- 1/4 cup water
- 1/4 cup milk
- 2 tablespoons parmesan cheese
- Salt to taste
- 1 tablespoon cracked black pepper
- 1 tablespoon canola oil

Salad

- 1 small head chiffonade radicchio
- 1 small head julienned endive
- 1 small bunch picked watercress
- 1/2 tablespoon balsamic vinegar
- 1/4 tablespoon olive oil
- 1/4 teaspoon crack black pepper

Steal This Recipe® step-by-step instructions:

Pork Chop Instructions:

1. Marinate pork chop overnight in teriyaki, soy, garlic, shallots and honey.
2. Remove pork from marinade (reserve marinade) and place on cooking rack in 400-degree oven for 10-15 min. (or desired temperature).
3. Remove and let stand 2-3 minutes prior to serving.
4. Heat 2 to 4 tablespoons of marinade for saucing.

Polenta Instructions:

1. In heavy bottom sauce pan, boil water and milk.
2. Slowly add cornmeal, mixing continuously to avoid lumps. Cook on medium heat until tender.
3. Fold in Parmesan cheese and salt to taste.
4. Pour polenta onto a cookie sheet and spread evenly.
5. Coat top with cracked black pepper and refrigerate until firm.
6. Cut into 1/2 x 1/2 x 2-inch sticks.
7. Heat oil in heavy skillet and fry sticks until crispy and golden brown.

Salad Instructions:

1. Toss radicchio, endive, watercress, balsamic vinegar, olive oil and cracked black pepper together in a bowl.

Assembly Instructions:

1. Stack four to five polenta fries off center on a larger dinner plate.
2. Place salad next to the polenta.
3. Rest the pork chop evenly on both polenta fries and salad.
4. Pour sauce half on the pork chop and half on the plate. Serve and enjoy.

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