

# NAPA VALLEY GRILLE

## Roasted Niman Ranch Pork Rib Chop

Serves 4

- 4 Ea          Pork rib chops, bone in 12 ounces
- 4 Ea          Thyme sprigs, leaves only
- 4 Ea          Garlic cloves
- 4 Ea          Bay leaves, fresh
- 1 Cup        Extra virgin olive oil

Muddle the herbs and garlic until well crushed and add to olive oil. Use oil to marinate pork overnight.

## Niman Ranch Ham Hock Grits

Serves 4

- 1 ounce      Bacon fat or extra virgin olive oil
- 1 Cup        Grits, white course ground
- 1 Tbsp       Shallot, minced
- 1 tsp        Garlic, minced
- 3 ea         Thyme sprigs, leaves only
- 1 \_ Cup     Half & half
- 1 \_ Cup     Ham stock (recipe follows)
- \_ Cup Ham hock, cleaned meat only
- \_ Cup Parmesan cheese (Bel Gioso makes an American version that is excellent)
- 2 Tbsp      Mascarpone cheese
- TT          Sea salt and pepper

Sweat the garlic, shallot and thyme in the fat until translucent, but no color. Add the half & half and the ham stock, bring to a slow simmer. Add the grits and cook over low heat until almost tender (approximately 30-45 minutes).

Stir in the ham hock, mascarpone and parmesan cheese. Adjust seasoning if necessary.

## Niman Ranch Smoked Ham Hock Stock

Makes 1 Quart

2 Ea	Niman Ranch Smoked Pork Hocks
1 Ea	Onion, chopped
1 Ea	Carrot, chopped
2 Ea	Celery ribs, chopped
4 Ea	Garlic cloves, crushed
4 Ea	Thyme sprigs
1 Ea	Parsley bunch
4 Ea	Bay leaves, fresh
1 Qt	Water, cold

Combine all ingredients in a medium size pot, cover and bring to a slow simmer. Cook over low heat for 2-3 hours, until hock are very tender.

Strain stock, discard vegetables, and reserve the hocks and stock. Separate the meat and discard bones and skin.

## Niman Ranch Smoked Bacon Butter

Serves 4

1 Ea	Butter, small stick, softened
6 Ea	Bacon slices, cooked (reserve fat for grits if you like)
4 Ea	Shallots, sliced
4 Ea	Garlic cloves, minced
4 Ea	Thyme sprigs, leaves only
1 Ea	Chives, bunch, sliced
_ Ea	Lemon, juice only
TT	Sea salt and pepper

Dice bacon and cook until crispy. Add shallot and garlic, cooking until caramelized. Drain fat and cool bacon mixture. Add all ingredients to butter and adjust seasoning. Butter can be rolled in plastic wrap, chilled and sliced for use on the pork chop.