



RECIPE BY
EXECUTIVE CHEF TODD KELLY

Grilled Pork T-Bones with Creamed Morels, Sunchokes and Crispy Wax Beans

4 Ea P ork T-bones
1/2 pound Morel Mushrooms
1 Ea Shallot
1 C Heavy Cream
2 pounds Sun Chokes
1 pound Duck Fat
1/2 pound Yellow Wax Beans
2 C Tempura Batter
1/4 C Veal Demi Glace

1. Season pork with salt and pepper and grill to medium.
2. Sauté morels in butter with shallots, when mushrooms are almost cooked add cream and cook to desired consistency.
3. Peel sun chokes and place in duck fat and cook on low heat until tender.
4. Remove sunchokes from fat and place on a paper towel to drain excess oil and season with salt and pepper.
5. Dip wax beans in tempura and fry at 400 degrees until crispy.
6. Assembly: Place mushroom in the center of the plate and top with a grilled pork chop.
7. Arrange sun chokes on plate and top pork chop with crispy beans.
8. Drizzle plate with demi glace.

HILTON CINCINNATI
NETHERLAND PLAZA

35 WEST FIFTH STREET
CINCINNATI, OHIO 45202
513-421-9100

WWW.ORCHIDSPALMCOURT.COM