



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

INGREDIENTS:

1 lb. Perry's Famous Pork Chop leftovers, diced
1 each medium onion, rough chop
1 stalk celery, rough chop
1 each medium carrot, rough chop
4 garlic cloves, rough chop
¼ cup extra virgin olive oil
4 oz. pancetta or prosciutto, diced
1 cup dry white wine
14 oz. San Marzano tomatoes, crushed
1 bay leaf
1 tsp. nutmeg, ground
2 tsp. black pepper
2 cups chicken bone broth
1 cup whole milk
2 tsp. garlic salt
1 lb. fettuccine, dry
1 cup Pecorino Romano cheese

Pork Bolognese

YIELDS: 4 SERVINGS

PASTA *Cook while sauce is simmering*

- Preheat pot and fill with water and pinch of salt for boiling pasta.
- When water comes to a rolling boil, add dry pasta.
- Cook until very al dente (about 2 minutes less than the package advises).
- Drain, saving 1-2 cups of the cooking water and reserve pasta.

SAUCE *Preheat a Dutch oven over high heat.*

- In a food processor, pulse the onion, celery, carrot and garlic until fine chop is acquired (not pureed). Remove and reserve in a bowl.
- Add the diced pork and pancetta to processor and pulse until ground beef consistency.
- Add olive oil to preheated Dutch oven and brown ground meat. Get a good color and remove with a slotted spoon, leaving behind the brown bits and the oil. Set aside in a bowl and reserve.
- Add reserved chopped vegetables and continue to cook until vegetables start to brown and are soft.
- Take reserved meat and fold into vegetable mixture. Once incorporated, add white wine and cook until all of the wine has evaporated.
- Add crushed tomato, bay leaf, black pepper and nutmeg. Cook to reduce the tomato juices by half.
- Add chicken broth and milk. Season with garlic salt and bring to a simmer.
- Reduce the heat to low and cook, uncovered for 2.5 to 3 hours, stirring occasionally. It should look like wet sloppy joe mix when cooked properly.
- Add al dente pasta to sauce, along with 1 cup of pasta water and Pecorino Romano cheese.
- Turn to medium heat, stir pasta carefully for 2 minutes to finish cooking the pasta.

BUILD

- Divide cooked pasta and the sauce among 4 plates.
- Add garnish with more freshly shaved Pecorino Romano cheese.


Perry's
STEAKHOUSE & GRILLE®
RARE & WELL DONE®

Look for additional Pork Chop recipes at PerrysSteakhouse.com/PorkChopRecipes.