



## Cast Iron Roasted Pork Porterhouse with Dijon Pan Sauce

*Serves 4*

### INGREDIENTS

- 2 Pine Street Market Brined Pork Porterhouses
- 2 teaspoons Canola or Peanut Oil
- 2 Shallots, minced
- 5 Garlic Cloves, smashed with the side of a Chef's knife
- ½ cup Butter (1 stick), cut into cubes
- 1 tsp Pine Street Market Summer Spice
- 2 tbsp Dijon Mustard
- 2 tsp Worcestershire Sauce
- 1 tbsp Apple Butter (Optional)

### PREPARATION

- Preheat the Big Green Egg or oven to 375°F
- Remove the pork from the refrigerator and leave on the counter for 30 minutes to an hour. Since the pork has been brined it does not need additional seasoning.
- Heat a large sauté pan or cast-iron skillet with oil over medium heat or on the BGE. Sear the porterhouses for 5 minutes on each side to reach an internal temperature of 145°F - 150°F.
- Remove the pork from the pan and place on a cutting board to rest for 5 minutes. Pour off any excess fat, making sure to leave the browned dripping in the pan.
- While the pork is resting, add the shallot, garlic, half of the butter, and Summer Spice to the pan over medium heat or on the BGE. Cook for 2 minutes or until the mixture become fragrant.
- Add 1 cup water, Dijon, and Worcestershire Sauce, apple butter, whisking to combine. Bring to a simmer and whisk in the remaining butter. Taste for seasoning.
- Slice the pork against the grain and arrange on a large plate, spooning half of the sauce over the slices of meat. Serve the remaining sauce in a small bowl for dipping the slices of pork.