

Seared Pork Loin with Cinnamon Apples and Smoked Gouda Cream Sauce

Ingredients

- Pork loin: 1 each
- Salt and Pepper: As needed
- Canola Oil: 2 Tbsp
- Peeled and diced Apples (any can work): 4 each
- Brown Sugar: 1 cup
- Cinnamon: 1-2 tsp
- Smoked Gouda: 8 oz
- Cream: 12 fl oz
- Cornstarch: 1-2 Tbsp
- Water: as needed

Method

- Preheat a large sauté pan over high heat.
- Butcher the pork chops from the pork loin by cutting 8oz sections keeping the size of the chops similar (makes about 6 chops).
- Pat the pork chops dry and season with salt and pepper.
- Add the oil to the preheated sauté pan and gently place the chops into the pan and allow to sear for 2-3 minutes.
- Flip the chops and repeat on the second side-monitor and control the temperature of doneness by removing the chops as they firm up and an internal temperature of 140 degrees is reached.
- When chops are done cooking, remove from heat and allow to rest for at least 15 minutes.
- Place the apples into the sauté pan with the pork drippings and combine with cinnamon and brown sugar.
- Bring apples to a boil, then reduce heat to a simmer.
- Stir apples occasionally and cook until tender (about 15 minutes)
- For the Sauce, begin by shredding the smoked gouda and set aside.

- Place the cream into a saucepan with a pinch of salt and pepper and bring to a simmer.
- Thicken the cream with cornstarch and water (called a slurry which is equal parts water to cornstarch mixed well).
- The sauce should thicken immediately if it is at a simmer.
- Add the cheese to the sauce and combine.
- Adjust seasonings as necessary.
- Place the pork chops onto a service plate and top with cinnamon apples and smoked gouda cream.
- Enjoy!

Product and Equipment Needs for Demos

- Pork Loin: 1 whole or 2 halves (enough for 2 demos)
 - Apples: 6 each
 - Cinnamon: 2 Tbsp
 - Brown Sugar: 2 cups
 - Canola Oil: 1 cup
 - Salt: As needed
 - Pepper: As needed
 - Heavy cream: 2 – 8oz cartons
 - Cornstarch: As needed
 - Water: 2 bottles
 - Smoked gouda (shredded): 2 lbs
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| • Cutting board | • Sauté pan for chops and apples |
| • Knives | • Saucepan for gouda cream |
| • Butane burners: 2 each | • Ladle for portioning |
| • Butane: 2 new canisters | • Tasting spoons/forks |
| • Towels | • 4oz souffle cups for sampling |
| • Tongs | • Sanitizer |
| • Whisk | • Gloves |
| • Mixing bowl for slurry | • Peeler |
| • Container for diced apples | |