

Miss Sydney's Chef A.J. Presents:
Miss Sydney's Marinated Lucki 7 Pork Chop
with Savory Apple Bacon Waffle, Roasted
Parsnips & Chutney Jus

Ingredients:

- 4 Lucki 7 Farms Pork Chops marinated in **Miss Sydney's Original Marinade** over night

For Chutney Jus

- ½ cup **Miss Sydney's Indu's Chutney**
- ½ cup water

For Mixture:

- 4 Slices NY Bacon, finely diced
- 1 Small White Onion, finely diced
- 1 NY Apple, finely diced
- 2 tsp Chicken Base
- 2 TBL NYS Maple Syrup
- 2 TBL Dark Rum

For Waffles:

- 1 Cup Bisquick
- 1 Cup Milk
- 1 Egg

For Parsnips:

- 2 lbs parsnips, julienned (cut into strips)
- ½ cup oil
- Salt & Pepper to coat

Method:

1. Preheat oven to 400 degrees and plug in the waffle iron.
2. Take the julienned parsnips and spread them on a baking sheet.
3. Coat the parsnips evenly with oil, salt & pepper.
4. Put parsnips in oven for 45 minutes to 1 hour (depending on your stove) or until caramelized.
5. While parsnips roast, make the chutney jus by combining Indu's Chutney and water and set aside.
6. In a large non-stick pan, caramelize the bacon for 5-7 minutes or until crispy.

7. Add the onions and cook until soft and caramelized.
8. Add the apples, chicken base, maple syrup & cook for a further 2-3 minutes.
9. Add the rum and cook for about 1-2 minutes or until reduced. Let mixture cool
10. Check the parsnips and mix them up a bit and spread evenly on the pan again and place back in the oven until fully done.
11. In the meantime, mix Bisquick, milk and egg together until smooth.
12. Mix the cooled apple mixture into the waffle batter until completely blended.
13. Make the waffles and set aside.
14. While parsnips roast, grill marinated pork chops.

To Plate:

- Place pork chop on the plate.
- Then the waffle on top of pork chop.
- Followed by roasted parsnips on waffle.
- Pour chutney jus over top.

Yields dinner for 4

Enjoy!