

Portimore Smothered Pork Chops

Family Style Menu

The Pearl's Pear and Arugula Salad

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Chesapeake Collard Greens

Hawthorne Twice-Baked Potatoes

Chocolate Stout Cake

The Pearl's Pear and Arugula Salad

TOTAL TIME: 30 minutes

SALAD:

4 C arugula

1 pear, thinly sliced

1/4 C crumbled goat cheese

1/4 C dried cranberries

CANDIED WALNUTS:

1 C walnut halves/pieces

1/4 C brown sugar

1 T unsalted butter

1 T finely ground Books tea

1/2 † ground ginger

1/2 † ground cinnamon

1/4 † ground nutmeg

NUTTY DRESSING:

1/4 C olive oil

2 T almond butter

2 T rice vinegar

1 T soy sauce

1/4 C Books tea

1 † honey

1 † Dijon mustard

Salt and pepper to taste

MAKING THE CANDIED WALNUTS:

Heat a medium non-stick skillet over medium heat. Add the walnuts, brown sugar, butter, finely ground Books tea, ground ginger, ground cinnamon, and ground nutmeg. Heat for about 5 minutes, stirring frequently, until the sugar melts and coats the nuts. Transfer immediately onto a sheet of parchment paper and separate the nuts right away. Let them cool completely.

MAKING THE NUTTY DRESSING: In a small bowl, whisk together the olive oil, almond butter, rice vinegar, soy sauce, books tea, honey, Dijon mustard, salt, and pepper until smooth.

ASSEMBLING THE SALAD: In a large bowl, combine the arugula, pear slices, crumbled goat cheese, dried cranberries, and candied walnuts. Drizzle with the nutty dressing and toss to coat.

WHERE TO BUY ALMOND BUTTER: You can find almond butter at most grocery stores, health food stores, and online retailers like Amazon, Walmart, and Target. Look for brands like MaraNatha, Justin's, and Barney Butter.

How To Make Almond Butter:

3 C raw almonds

1/4 † salt (optional)

1/4 † ground cinnamon (optional)

1/2 † vanilla extract (optional)

2 T maple syrup or honey (optional)

1 T finely ground almond oolong tea

PREHEAT YOUR OVEN TO 350°F. Spread the almonds on a baking sheet and roast for 10 minutes, stirring halfway.

LET THE ALMONDS COOL SLIGHTLY, then transfer them to a high-speed blender or food processor.

BLEND UNTIL CREAMY, pausing to scrape down the sides as necessary. This process can take 10-15 minutes.

OPTIONAL: Add salt, cinnamon, vanilla extract, maple syrup or honey, and almond oolong tea for extra flavor. Blend until the add-ins are evenly dispersed.

STORE THE ALMOND BUTTER in a mason jar in the refrigerator for up to 2 weeks.

Port'imore Smothered Pork Chops

Growing up in Baltimore and now living on the outskirts of Portland, I've come to love both cities. Each has its own unique charm and character. Baltimore's rich history and vibrant culture contrast with Portland's beautiful landscapes and laid-back vibe. This recipe combines the best of both worlds, bringing a taste of home to my new surroundings.

TOTAL TIME: 45 minutes

4 bone-in pork chops	2 cloves garlic, minced
1 † salt	1 T fresh ginger, minced
1/2 † black pepper	1 stalk fresh lemongrass, bruised
1 † Old Bay seasoning	1 C brewed lemongrass ginger tea
1/2 † garlic powder	1/2 C chicken broth
1/2 † onion powder	1/2 C heavy cream
2 T olive oil	1 T Worcestershire sauce
1 large onion, thinly sliced	1 † dried thyme
2 C mushrooms, sliced	

SEASON THE PORK CHOPS well with salt, pepper, Old Bay seasoning, garlic powder, and onion powder.

HEAT THE OLIVE OIL in a large skillet over medium-high heat. Add the pork chops and cook until browned on both sides, about 3-4 minutes per side. Remove the pork chops from the skillet and set aside.

IN THE SAME SKILLET, add the onions and mushrooms. Cook until the onions are soft and the mushrooms are browned, about 5-7 minutes. Add the garlic, fresh ginger, and bruised lemongrass, and cook for another minute.

POUR IN THE BREWED LEMONGRASS GINGER TEA, chicken broth, heavy cream, Worcestershire sauce, and thyme. Stir to combine and bring to a simmer.

RETURN THE PORK CHOPS to the skillet, spooning some of the sauce over them. Reduce the heat to low, cover, and simmer for 20-25 minutes, or until the pork chops are cooked through and tender. Remove the bruised lemongrass stalk before serving.

SERVE THE PORK CHOPS with the onion and mushroom gravy spooned over the top.

Chesapeake Collard Greens

with Beer and Ham

TOTAL TIME: 1 hour 30 minutes

2 lbs collard greens, chopped
6 slices bacon, chopped
1 large onion, diced
3 cloves garlic, minced
1 C Deschutes Black Butte Porter
1 C chicken broth

1/2 lb ham, diced
1 T apple cider vinegar
1 T brown sugar
1 † red pepper flakes
Salt and pepper and Old Bay to taste
1 C brewed Yunnan Jig black tea

PREPARATION: In a large pot, cook the bacon over medium heat until crispy. Remove and set aside, reserving some of the bacon grease.

COOKING THE VEGETABLES: Add the onion and garlic to the pot and sauté until softened, about 5 minutes. Add the collard greens in batches, allowing them to wilt before adding more.

MAKING THE BROTH: Pour in the Deschutes Black Butte Porter, chicken broth, and brewed Yunnan Jig black tea. Stir in the ham, apple cider vinegar, brown sugar, and red pepper flakes. Bring to a boil, then reduce heat and simmer for 1 hour, or until the greens are tender. Season with salt, pepper, and Old Bay to taste.

Hawthorne Twice-Baked Potatoes

with Cauliflower and Oregon Black Truffles

TOTAL TIME: 1 hour 45 minutes

4 large russet potatoes
1/2 head cauliflower, chopped
1/2 C sour cream
1/2 C heavy cream
1/2 C grated Parmesan cheese

2 T butter
1 T fresh chives, chopped
Salt and pepper to taste
1 oz Oregon black truffles, shaved

PREPARATION: Preheat the oven to 400°F. Wash and scrub the potatoes, then bake directly on the oven rack for 1 hour, or until tender. Let cool slightly.

MAKING THE FILLING: Steam the cauliflower until tender, about 10 minutes. Cut the potatoes in half lengthwise and scoop out the flesh, leaving a 1/4-inch shell. In a large bowl, mash the potato flesh and cauliflower together. Stir in the sour cream, heavy cream, Parmesan cheese, butter, chives, salt, and pepper.

BAKING AGAIN: Spoon the filling back into the potato shells. Place on a baking sheet and bake at 350°F for 20 minutes, or until heated through. Garnish with shaved Oregon black truffles before serving.

Chocolate Stout Cake

with Chocolate Chai Pu-Erh Frosting

TOTAL TIME: 2 hours

1 1/2 C all-purpose flour
1 C sugar
1/2 C cocoa powder
1 † baking soda
1/2 † baking powder
1/2 † salt

1/2 C butter, melted
1/2 C Deschutes Obsidian Stout
1/2 C brewed Chocolate Chai Pu-Erh tea
2 eggs
1 † vanilla extract

CHOCOLATE CHAI PU-ERH FROSTING:

1/2 C butter, softened
2 C powdered sugar

2 T brewed Chocolate Chai Pu-Erh tea
1 † vanilla extract

MAKING THE CAKE: Preheat the oven to 350°F. Grease and flour an 8-inch round cake pan. In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, baking powder, and salt. In another bowl, combine the melted butter, Deschutes Obsidian Stout, brewed Chocolate Chai Pu-Erh tea, eggs, and vanilla extract. Add the wet ingredients to the dry ingredients and mix until just combined. Pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let cool completely.

MAKING THE FROSTING: In a large bowl, beat the softened butter until creamy. Gradually add the powdered sugar, brewed Chocolate Chai Pu-Erh tea, and vanilla extract, beating until smooth and fluffy. Frost the cooled cake and serve.