

# Ras el Hanout Spiced Pork Chop



**Chef Alec Bruno**  
French 75

Pan-roasted Chairman’s Reserve® Bone-In Pork Loin seasoned with Ras el Hanout spice, dressed in a variety of radishes atop an emulsion of butternut squash.

**Customer Profile:** I am cooking this dish for anyone who has not tried Ras el Hanout before. This combination of spices provides a perfect blend of heat and depth to so many dishes. I would want this to be someone’s introduction, inspiring them to explore with these spices in their kitchens at home.

Cuisine type: **New American**

## Ingredients

Chairman’s Reserve® Bone-In Pork Loin
Ras el Hanout spice
butternut squash
butter
olive oil
radish varieties (Ninja, Icicle, Easter)
chive
honey
meyer lemon
salt
pepper

## Preparation Details Pork Chop:

- 1 Season with Ras el Hanout spice.
- 2 Pan sear on all sides with olive oil.
- 3 Allow to rest for 5 minutes.
- 4 Reserve cooking oil and pan juices.

## Butternut Squash Emulsion:

- 1 Boil squash until fork tender.
- 2 Transfer to a blender.
- 3 Add 1 tablespoon of butter, one teaspoon of olive oil, 1/4 cup of water, one teaspoon of honey and salt to taste.
- 4 Blend until very smooth.

## Radish Varieties:

- 1 Heat reserved olive oil and pan juices over high heat.
- 2 Cook radishes for 2-3 minutes or until tender.
- 3 Remove from pan and season with finishing salt, lemon juice and chives.