

CORPORATE REALTY

Music to your ears and food for the soul. Feast your ears and your palate with this melodic menu of soulful samplings, and you'll know what it means to taste New Orleans.



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Authentic & Edible

DAVID TORKANOWSKY'S

PORK CHOPS WITH PEPPER BOURBON- MAPLE PAN GRAVY

Jazz pianist, David Torkanowsky was born and raised in New Orleans. His father, Werner Torkanowsky, a symphony conductor and his mother, Theresa Torkanowsky, a flamenco dancer heavily influenced his musical stardom. At the age of three, he began playing the piano and became naturally exposed to classical music through his father. Torkanowsky attended functions with his mother where he became drawn to Ellis Marsalis' music. He attended Berklee School of Music but eventually was lured from academic life to play gigs with old friends at places like Lu & Charlie's, the Faubourg and Tyler's Beer Garden. Despite his formal schooling, Torkanowsky considers himself to be self-taught because he feels all jazz musicians are basically self-taught.

ingredients:

- 4 thick (1 1/2") pork loin chops (about 10 ounces each)
- salt
- 1/3 cup unbleached all-purpose flour
- 2 tbsp. corn oil
- 3/4 cup chicken stock or canned broth
- 6 tbsp. bourbon
- 4 1/2 tbsp. genuine maple syrup
- 1 cup crème fraiche, homemade or purchased, or whipping cream
- 1 tsp. freshly ground black pepper

directions:

1. season the chops lightly on both sides with salt.
2. put the flour in a shallow dish (like a pie plate) and coat the chops with the flour, shaking off the excess.
3. in a large heavy skillet warm the oil over medium-high heat.
4. add the chops and brown well, turning once, about 4 minutes per side.
5. transfer the chops to a plate.
6. discard the oil but do not clean the skillet.
7. add the stock, bourbon, and maple syrup to the skillet.
8. set it over medium heat and bring the liquid to a boil, scraping any browned bits from the bottom of the pan.
9. return the chops to the skillet, lower the heat, and cover lightly.
10. simmer the chops, turning them once, until just cooked through, about 20 minutes.
11. transfer the chops to a platter and keep warm.
12. set the skillet over high heat, bring to a boil, and cook until the pan juices are syrupy, about 4 minutes.
13. whisk in the crème fraiche and pepper and bring to a boil.
14. cook for about 4 minutes, stirring until the gravy thickens.
15. adjust the seasoning, spoon the gravy over the chops and serve immediately.