

## Chef Bruce Aidells

Bruce Aidells is America's "go-to guy" for all issues involving meat and meat cookery. He is called upon for information and insights for most national newspapers, including the New York Times, Washington Post, Los Angeles Times, Chicago Tribune and many more. Aidells, who founded Aidells Sausage Company in 1983, also has a reputation as an innovator in the gourmet sausage industry. While he left the sausage company in 2002 to continue to pursue his food-writing career, he is still considered a renowned expert on charcuterie and salami.

Since 1982, Aidells has written 11 cookbooks. Four have received cookbook award nominations. His first book, with Denis Kelly, *Hot Links and Country Flavors*, received the IACP Julia Child award for best single subject cookbook in 1991. *The Complete Meat Cookbook* was nominated for a James Beard Award in 1999 and *Bruce Aidells Complete Pork Book* received another Beard nomination in 2005. His other titles include *Flying Sausages* and *Bruce Aidells' Complete Sausage Cookbook*. In addition, Aidells contributed to *The Joy of Cooking, 1997 Edition*, writing the meat, poultry and stuffing chapters. Aidells recipes have appeared in over 30 cookbooks as a guest contributor and he wrote the key meat tips for *The All New Good Housekeeping Cookbook*.

Aidells has often appeared as a guest on TV and for the last 3 years has had a regular cooking segment on View From The Bay on KGO, the San Francisco affiliate of ABC. Aidells has appeared on NBC Today, Martha Stewart Living Al Roker on the Road, The FoodTV Network and many other cooking shows. Aidells is a frequent guest not only on local Bay Area radio but many national shows including Fresh Air with Teri Gross, The Splendid Table and Everyday Cooking with Martha Stewart. Aidells is a contributing editor at Bon Appetit Magazine and Eating Well Magazine as well as a regular contributor to Fine Cooking, Food and Wine, Gourmet, Cooking Pleasures, Real Food and Cooking Light Magazines.

Bruce Aidells is married to Nancy Oakes, Executive Chef and Co-Owner of San Francisco's top rated restaurant, Boulevard Restaurant. Aidells and Oakes live in the San Francisco Bay Area and the Sonoma Wine Country.

## Pork Chops with Leeks in a Mustard Sauce

From: [The Complete Meat Cookbook](#) by Bruce Aidells and Denis Kelly

### Tips:

With today's pork being so lean I would normally recommend brining\* the chops to help make them juicy but if you can purchase bone-in rib chops from heirloom breeds like Berkshire, Duroc, or Tamworth there will be ample marbling to give you moist and flavorful chops.

### Serves 4:

**4 thick cut bone-in rib chops, 1½ - 2 inch thick (about 2½ - 3 pounds)**  
**2 teaspoons kosher salt**  
**1 teaspoon freshly ground black pepper**  
**1 teaspoon chopped fresh rosemary**  
**2 teaspoons chopped fresh thyme**  
**2 slices bacon cut crosswise into ¼-inch wide strips**  
**4 cups leeks split, washed and thinly sliced (white and pale green parts only)**  
**¼ cup wine or brandy**  
**1 cup low sodium chicken broth**  
**2 teaspoons chopped fresh sage**  
**2 tablespoons Dijon mustard**  
**1/3 cup sour cream or crème fraîche**  
**Additional kosher salt and freshly ground black pepper to taste**



Pat the chops dry with paper towels. Combine salt, pepper, rosemary and thyme and sprinkle generously over both sides of the chops. You can continue with the recipe or for more flavor wrap the chops with plastic wrap and refrigerate overnight.

To continue with the recipe, heat an All-Clad 3 Quart sauté pan over medium high heat and add the bacon. Stir and cook until the bacon strips have lightly crisped. Remove the bacon and set aside. Lay the chops into the hot sauté pan and sear one side until nicely browned, about 3-5 minutes. Flip and brown the other side, about 3-5 minutes. Set chops aside.

Pour off all but 2-3 tablespoons of the fat, add the leeks, stir until the leeks have softened, about 7 minutes then stir in the garlic and cook a minute more. Add brandy or wine and stock and stir and scrape up any brown bits from the bottom of the pan. Add back the bacon and sage then bury the chops in the pan and add any accumulated juices from the platter. Reduce heat to a simmer, cover and cook the chops for 3-5 minutes. Turn the chops over, cover and cook 3-5 minutes more or until the internal temperature is 140-145°F. Transfer the chops to a warm platter while you finish the pan sauce.

Skim off any surface fat and if there is liquid in the pan reduce until it is just about evaporated. Whisk in the mustard until well incorporated with the leeks. Stir in the sour cream or crème fraîche, whichever you have on hand and simmer for 2-3 minutes. The sauce should be lightly thickened. Season to taste with salt and pepper. Spoon sauce over the chops and serve.

#### **\*Simple Brine**

1/4 cup kosher salt and  
1/4 cup sugar  
3 cups water.

Dissolve the salt and sugar in the 3 cups of water. When no sign of salt or sugar remains add 2 cups of ice cubes and stir until dissolved. Submerge chops in the brine and refrigerate for 2-4 hours. Remove and pat dry.