



## **Butcher's Best Grilled Pork Chop with Brown Butter Butternut Squash Puree**

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*This is a winning choice for a weeknight dinner. It's easy to execute and can be easily doubled or tripled to feed a crowd! Buy generous 1-inch thick bone-in pork chops for the best results.*

**This recipe is written for 2 chops but can be easily adapted to however many mouths you have to feed!**

**Grilling Method:** Direct/Medium Heat

### **Ingredients:**

- 2 bone-in Pork Chops, about 1-inch thick
- Olive Oil
- 1-2 teaspoons Butcher's Best Rub

### **Butcher's Best Rub:**

*This rub is terrific on all meat, poultry and fish. If you don't like a lot of pepper, reduce the black pepper to 1 teaspoon and the white pepper to ½ teaspoon. This rub is not too salty so I always finish the cooked dish with a sprinkle of good finishing salt like Fleur de Sel or Maldon Sea salt.*

- 1 tablespoon Morton kosher salt
- 1 tablespoon ground black pepper
- 1/2 tablespoon ground white pepper
- 2 teaspoons granulated garlic
- 1 teaspoons onion powder
- 1/2 teaspoon dried rubbed sage
- 1/2 teaspoon dried thyme

1. Combine spice ingredients and mix well. Store extra rub in a small glass jar or airtight container. The recipe makes about ¼ cup of rub.

### **Grilled Pork Chop Method:**

1. Preheat Grill with all burners on high.
2. Remove pork chops from wrapper. Wrap in paper towels to remove any surface moisture. Brush all over with olive oil and season liberally with Butcher's Best Rub.



3. Sear over direct heat for about 1-2 minutes on the first side. Reduce burners to medium-heat—around 400°F. [Note: If the grill is too hot, and the chops are causing flare-ups, turn the middle burner(s) off and place the chops over the burner(s) that has been turned off (this is indirect heat). The chops will take a little extra time to cook, but they won't burn.] **For charcoal**, configure the grill for indirect heat and sear the chops directly over the white-gray ash coals. Move chops to the center of the cooking grate for indirect heat.
4. Continue cooking with the lid down for about 8-9 minutes—about 5-6 minutes per side for a generous 1-inch thick chop.
5. Test for doneness, and if using a meat thermometer, place thermometer horizontally through the chop, not touching the bone and remove from grill at 142-145°F.
6. Let chops rest 5 minutes and serve with the Brown Butter Butternut Squash Purée.

### **Brown Butter Butternut Squash Puree**

*This side dish elevates an easy Fall dinner of grilled pork chops. The puree is a welcome change from potatoes and the browned butter gives the autumnal vegetable a “meaty” depth of flavor.*

### **Makes 3-6 cups based on the size of the squash**

#### **Ingredients:**

- 1 Butternut Squash whole, not cut
- 1-2 sticks of unsalted butter, depending on size of squash
- Coarse sea salt such as Fleur de sel

#### **Method:**

1. Preheat the oven to 350°F Rinse the whole squash, put it directly on the oven shelf [in the middle of the oven] with a parchment-lined sheet pan underneath to catch the drippings.
2. Bake the squash for an hour or longer based on the size of the squash, in the pre-heated oven. [My squash was large and it took 1 hour and 45 minutes to bake plus 15 minutes of resting time.]
3. Don't prick the squash or score it or do anything to it but rinse it and toss it on the shelf. After an hour or more if the squash is very large, turn off the heat and let the squash continue baking in the residual heat for 15-30 minutes. Since squash varies in size, you will need to adjust the timing accordingly. With this method, it is almost impossible to over-cook the squash.
4. You can tell if it is done if a small thin knife sticks into the squash as easily as room temperature butter. You know you've over-cooked the squash if it collapses. You want the squash to retain its shape, and not collapse on itself.
5. Meanwhile, brown the butter. Place 1-2 sticks of unsalted butter into a light-colored—stainless steel—heavy-duty 10-inch skillet.
6. Melt butter over medium heat. Swirl butter in pan and stir occasionally to make sure butter melts evenly.
7. Reduce heat to 2/lo. As butter cooks, it will begin to bubble and foam. Watch closely—do not be tempted to increase the heat or walkway.



8. The color will progress from a bright yellow to a golden yellow, to light brown, then quickly to a deep golden brown in 10-15 minutes.
9. When you smell a nutty aroma, butter is deep golden brown and browned milk solids appear in bottom of pan, take pan off the heat. Immediately transfer browned butter to heat-proof bowl.

NOTE: Some people strain the butter to remove the caramelized milk solids but I think this is what gives the brown butter the nutty flavor and I don't strain the butter.

10. When the resting time is up, the squash should be very soft. So soft, that you can cut it in half lengthwise, very easily. The seeds are easy to remove with a spoon—in fact just as easy—if not easier—to remove them when they are uncooked because the fibers are no longer holding on to them.
11. Continue making the Puree by adding the reserved brown butter to the squash and mix well. Mix a little at a time and taste it and add salt as well. Stir and taste and stop when you like the flavor.
12. At this point, you can **make it up to a day ahead** and place it in an oven-proof dish to reheat uncovered in a 325°F oven for about 30 minutes. Stir once it is hot all the way through and taste and adjust the salt if necessary. Serve hot with a sprinkle of Fleur de sel or other coarse sea salt.

**NOTE:** Use this technique for all hard winter squash. Once you have the squash baked, scrape the flesh from the skin and you can mash it with a fork. And, incidentally, there is something about roasting the squash without opening it that makes a silkier texture and a cleaner and more intense flavor.