



## Mike's Gourmet E-Meals™

Firecracker Pork Chops

Rosemary Potato Wedges

with spicy mayonnaise dipping sauce

Mushrooms, Snap Peas and Carrots

with Piquant Sauce

Paired with Rex Hill Pinot Noir Dundee Hills Cuvee 2002

(Serves four)

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### Firecracker Pork Chops

*Seasoned with soy, balsamic vinegar, crushed red pepper flakes, garlic and ginger, these zesty chops will add some fire to your grill especially when finished with a spicy version of Cackalacky® Drumstick Drizzle™.*

4 (6-ounce) boneless pork chops, trimmed

For the marinade:

1/2 cup canola oil

1/4 cup Tamari soy sauce

1/4 cup balsamic vinegar

1 1/2 tablespoons honey

2 teaspoons crushed red pepper flakes

2 cloves garlic, minced

1 teaspoon minced fresh ginger

1/2 teaspoon coarse kosher salt

1/2 teaspoon freshly ground black pepper

2 scallions (white and green portions), finely diced (about 1/4 cup)

For the Firecracker Sauce:

3/4 cup Cackalacky® Drumstick Drizzle™ (or your favorite barbecue sauce)

1 teaspoon hot pepper sauce

1 teaspoon prepared horseradish, well drained

2 cloves garlic, minced (about 1 teaspoon)

1/2 teaspoon freshly ground black pepper

1/2 teaspoon coarse kosher salt

With a sharp knife, score the fat on the edges of the chops to prevent curling during cooking.



In a medium bowl, whisk together all marinade ingredients until well blended. Place the pork chops into a 1-gallon resealable food-grade storage bag and pour the marinade over the pork chops. Squeeze out the air, seal and refrigerate 2 to 4 hours, turning occasionally.

Prepare the Firecracker Sauce by combining the ingredients in a small mixing bowl.

Remove pork chops from marinade; discarding marinade. Season chops with kosher salt and freshly ground black pepper. Preheat grill for medium-heat direct cooking and grill chops for 10 to 12 minutes, turning once, or to an internal temperature of 155 degrees F. Brush the chops with the Firecracker Sauce during the last 10 minutes of cooking.

Serve remaining sauce, warmed, with the grilled pork chops.

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### Rosemary Potato Wedges

*Pommes Frites or French Fries (that were actually first made in Belgium, not France) without all the oil. Although usually served with beef, these seasoned and roasted potatoes go well with barbecue of any kind.*

- 4 large Russet Burbank potatoes
- 1/3 cup olive oil
- 2 tablespoons crushed dried rosemary
- 1 tablespoon Cackalacky® Chicken Charger™
- 1 teaspoon coarse kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon minced garlic

Preheat the grill and prepare grill for indirect medium-heat (375 degrees F.) cooking.

Scrub the potatoes with a vegetable brush and dry with paper towels. Using a crinkle cutter, slice each potato lengthwise into 4 to 6 wedges and place in a medium mixing bowl. Combine with olive oil, rosemary, Chicken Charger, salt, and pepper. Toss well.

Indirectly cook the potatoes, covered and turning every 10 minutes, for 35 to 45 minutes or until easily pierced with a knife. Serve with Spicy Mayonnaise dipping sauce.



## Spicy Mayonnaise

- 2/3 cup good-quality mayonnaise
- 1 tablespoon Sriracha sauce
- 1 tablespoon chili sauce
- 1 teaspoon ground Ancho chile powder
- 2 tablespoons lemon juice (1 medium lemon)
- 1/2 teaspoon coarse kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 scallion, finely minced (about 2 tablespoons)

Combine all of the ingredients in a small mixing bowl and allow the flavors to blend, covered and refrigerated, for at least 1 hour.

*(Chef's note: Sriracha is a hot, spicy dipping sauce common throughout Thailand. Similar to Tabasco in heat, Sriracha sauce is made from red Thai chile peppers and garlic. Sambal Oelek chili paste could be substituted. This sauce is also excellent for grilled or deep-fried fish.)*

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## Mushrooms, Snap Peas and Carrots with Piquant Sauce

*Exotic mushrooms, combined with steamed carrots and snap peas and then sautéed with a zesty sauce makes a nice accompaniment to the highly-seasoned pork chops.*

- 2 cups bias-sliced carrots
- 2 cups snap peas, cleaned
- 2 cups sliced exotic mushrooms (Portobello, cremini, oyster, etc.)
- 2 tablespoons olive oil

For the sauce:

- 2 tablespoons sherry
- 1 tablespoon Cackalacky® Drumstick Drizzle™
- 1 tablespoons sesame oil
- 1 tablespoon Tamari soy sauce
- 2 tablespoons dark brown sugar
- 1/4 teaspoon ground cayenne pepper
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon dried ginger

Prepare the sauce by combining all the ingredients in a small mixing bowl, stirring well to incorporate.



Fill a medium saucepan half full of water and bring to a boil. Add the carrots and cook for 5 minutes. Add the snap peas and cook another 2 minutes. Drain and shock the vegetables in an ice bath.

Heat a medium skillet over medium heat. Add the olive oil and sauté the mushrooms briefly. Add the drained carrots and snap peas, toss and cook until the vegetables are warmed, about 2 minutes. Add the sauce, toss well and pour into a serving dish.

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### Cooking & Presentation



**Exotic Mushrooms, Carrots & Snap Peas in a Piquant Sauce**



**Rosemary Potato Wedges On The Grill**

From The Kitchen Of Michael H. Stines  
[www.CapeCodBBQ.com](http://www.CapeCodBBQ.com)



**Firecracker Chops On The Grill**



**Firecracker Chops, Vegetables And Rosemary Potato Wedges**

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