

FALL 2020

# Ohio Porkline

A PUBLICATION OF THE OHIO PORK COUNCIL



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**ON THE COVER:**

Maple Bacon Wrapped Pork Chops

by OPC blogger partner:

Lemons and Zest

Get the recipe at [ohiopork.org](http://ohiopork.org)!

# Ohio Porkline

## Happy National Pork Month!

On behalf of the Ohio Pork Council (OPC), Happy National Pork Month to Ohio's pig farmers! Although pork is worth celebrating year-round, October is the perfect time to connect with fellow pork producers, consumers and community members. As pig farmers strive to produce safe, nutritious pork, it is important to educate consumers on farmers' commitment to responsible animal care, sustainability and community involvement.

This month, OPC invites pork producers to join them in sharing the story of Ohio's pig farming community through social media and conversations with consumers. You can join by tagging @OhioHogFarmers on Facebook, and @OhioPork on Twitter and Instagram. Additionally, use National Pork Board's #RealPigFarming hashtag to share your unique pig farming stories all month long.

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## USDA to Provide Additional Direct Assistance to Farmers

On September 18, President Donald J. Trump and U.S. Secretary of Agriculture Sonny Perdue announced up to an additional \$14 billion dollars for agricultural producers who continue to face market disruptions and associated costs because of COVID-19. Sign up for the Coronavirus Food Assistance Program (CFAP 2) will begin September 21 and run through December 11, 2020.

Producers whose agricultural operation has been impacted by the pandemic since April 2020 are encouraged to apply for CFAP 2. Payments will be made for three categories of commodities: Price Trigger Commodities, Flat-rate Crops and Sales Commodities.

For beef cattle, hogs and pigs, and lambs and sheep, payments will be equal to the highest owned inventory of eligible livestock, excluding breeding stock, on a date selected by the eligible producer from April 16, 2020, through August 31, 2020, multiplied by the CCC payment rate.

For hogs and pigs, payments will be equal to:

- The producer's maximum owned inventory of eligible hogs and pigs, excluding breeding stock, on a date selected by the producer from April 16, 2020, through August 31, 2020;
- Multiplied by the number of payment limitations for the producer, multiplied by the payment rate of \$23 per head.

Producers can apply for assistance beginning September 21, 2020. Applications will be accepted through December 11, 2020.

Additional information and application forms can be found at [farmers.gov/cfap](https://farmers.gov/cfap). Documentation to support the producer's application and certification may be requested. All other eligibility forms can be downloaded from [farmers.gov/cfap/apply](https://farmers.gov/cfap/apply). For existing FSA customers, including those who participated in CFAP 1, many documents are likely already on file. Producers should check with FSA county office to see if any of the forms need to be updated.

Those seeking one-on-one support with the CFAP 2 application process can call 877-508-8364.



## Ohio Farmers Participate in Virtual Legislative Action Conference



Every fall, the National Pork Producers Council hosts their Legislative Action Conference (LAC) in Washington, D.C., where pork producers from across the country gather with lawmakers to discuss a variety of pressing topics effecting the pork industry. This year, the event was held virtually through Zoom during the week of September 14-18, enabling even more pork producers to have candid conversations with legislators.

"Members of the Ohio Pork Council had a successful week during the virtual Legislative Action Conference," said Executive Vice President Cheryl Day. "Although this year's conference looked much different than years prior, we were able to increase our number of farmer participants and make our voices heard by congressmen around the state."

Over the course of the week, the Ohio Pork Council hosted 11 meetings with legislators. Numerous Ohio pork producers met with representatives and staff from Ohio's 1st, 2nd, 3rd, 4th, 5th, 7th, 8th, 10th, 13th and 15th congressional districts, in addition to Senator Sherrod Brown, for round table discussions. Main issues discussed included the COVID-relief package, foreign animal disease prevention, U.S./UK free trade agreement, gene-edited livestock and mandatory price reporting.

"Through the LAC round table discussions, Ohio pig farmers were able to discuss the pork industry's top concerns on a personal level, which is especially important following the challenging spring and summer that COVID presented."

OPC participates in LAC annually and encourages pork producers to make their voice heard on Capitol Hill. If you're interested in participating in LAC next year, contact the Ohio Pork Council office.



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## National Pork Board Visits Ohio Pig Farms

During the week of September 21, National Pork Board CEO Bill Even and National Pork Board Vice President of Producer, State and Industry Relations Bryan Humphreys paid a visit to the buckeye state to visit with numerous members of the Ohio pork industry. Ohio Pork Council Executive Vice President Cheryl Day also attended the producer visits.

During their time in Ohio, Bill and Bryan gained producer insights ahead of NPB's annual planning cycle. Farmers visited include:

- Tuent Farms
- Cooper Farms
- Windmill Swine Farms
- Kalmbach Feeds
- Hord Family Farms
- Heimerl Farms
- Fine Swine

As the eighth largest pork producing state in the country, NPB greatly values input from Ohio producers and stakeholders.



## Fall 2020 Virtual Field Trips Scheduled

The Ohio Pork Council Virtual Field Trip program will begin its sixth program year this fall. With six trips slated, OPC will be able to reach a new audience this year – parents and students enrolled in remote learning. Through Facebook Live and YouTube Live Streaming, elementary, middle and high school students will be able to participate in the program at home or in the classroom.

### Elementary Trips will be hosted:

- Nov. 19 at 10 a.m. with Farmer Jacob Wuebker
- Nov. 19 at 1 p.m.
- Nov. 24 at 10 a.m. with Farmer Jeff Wuebker
- Nov. 24 at 1 p.m. with Farmer Christine Snowden

### Middle and High School Trips will be hosted:

- Nov. 5 at 1 p.m. – Live Career Shadow on an Ohio Pig Farm – with Farmer Phil Hord, Farmer Nathan Schroeder, and an inside look at Farm Transport
- Dec. 15 at 10 a.m. – Keeping Pigs Safe and Warm in the Winter – with Farmer Phil Hord

For more information, visit [ohiopork.org/fieldtrip/](https://ohiopork.org/fieldtrip/).



## Ohio Pork Council Hosts Non-Disease Event Webinar



On September 23, the Ohio Pork Council teamed up with Pork Checkoff, The Ohio State University and the Ohio Department of Agriculture to host a producer webinar, Why a Farm Emergency Plan Should Be Your First Focus. During the 90-minute program, experts provided tips on how to build a farm response plan in the event of a non-disease emergency and highlighted the unified emergency response plan developed by all agency partners.

Given the tight packing capacity and lack of skilled workers, the fall processing season has already presented challenges, not to mention the added complications of COVID-19. The goal of this webinar was to encourage Ohio pig farmers to engage and prepare an emergency response plan in the event that abrupt slowdowns occur in processing plants, which would ultimately warrant a need to liquidate market pigs.

Speakers and topics for the webinar included:

*Opening Comments* - Dr. Tony Forshey, State Veterinarian, Ohio Department of Agriculture

*Why Your Farm Should Have an Emergency Plan* - Dr. Terri Specht, Staff Veterinarian, Heimerl Farms; Brad Heimerl, Co-Owner, Heimerl Farms

*Emergencies Happen; We are Here for You* - Cheryl Day, Executive Vice President, Ohio Pork Council

*Considerations for Implementing Depopulation Process* - Steve Moeller, Professor and Swine Extension Specialist, Ohio State University

To access a secure recording of the webinar, visit [ohiopork.org/emergency-response](https://ohiopork.org/emergency-response), and call the Ohio Pork Council office at 614-882-5887 for the access code.



## Ohio Pig Farmer Hosts Round table with Rep. Troy Balderson

On July 30, Rep. Troy Balderson of Ohio's 12th Congressional District was appointed to serve on the House Committee on Agriculture, which oversees legislative priorities related to the farming community.

In August, Ohio Pork Council District 4 Director Drew Eckert hosted a round table discussion at his home with Rep. Balderson and his staff, Ohio pig farmers and Ohio Farm Bureau members. During the afternoon of conversation and fellowship, Ohio Pork Council members shared their COVID-19 related struggles with Rep. Balderson and gained insights on his upcoming work as a congressman and member of the Agriculture Committee.

Earlier this year, Balderson helped usher the United States-Mexico-Canada Agreement (USMCA) through the House, which was ultimately signed into law. More recently, Balderson has helped establish the U.S. Department of Agriculture (USDA) Coronavirus Food Assistance Program to provide relief to farmers and purchase \$3 billion worth of fresh produce and meat. Moving forward in his role, Balderson will continue to push for expansion of rural broadband access and telehealth options.

In addition to his role as congressman, Balderson also sits on the House Committee on Transportation and Infrastructure, House Committee on Small Business, and the House Committee on Science, Space and Technology.





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## Ohio Pork Council Seeks Summer 2020 Communications Intern

The Ohio Pork Council is looking for a highly motivated communications intern to join their team during Summer 2021. The ideal candidate should be majoring in the field of agriculture, communications, marketing or journalism; preferably going into their junior or senior year. Knowledge of swine and modern agriculture is a plus, but not required.

The intern will be responsible for developing written and graphic communications for members, the media and consumers; increasing member participation and awareness of producer education programs; promotion of education and food stands at the Ohio State Fair; in addition to special events planning and volunteer recruitment.

The Ohio Pork Council Communications Internship is sure to provide a variety of learning opportunities and awesome experiences within the agriculture field. Interested applicants can view the complete job description at [ohiopork.org/information/internship/](https://ohiopork.org/information/internship/), with applications due December 11.

For more information, contact Meghann Winters at [mwinters@ohiopork.org](mailto:mwinters@ohiopork.org) or 614-882-5887.

## OPC Scholarship Deadline Change

OPC Scholarship Applications for the 2021/2022 school year will be posted online Monday, November 2, 2020, and due Friday, January 1, 2021.

Previous OPC scholarship recipients are eligible to re-apply during their college career. Please note that scholarship applicants must be an OPC member, or the child of an OPC member, to be considered.

Sign up to become a member at [ohiopork.org/become-a-member](https://ohiopork.org/become-a-member). For more information, visit [ohiopork.org/scholarships](https://ohiopork.org/scholarships).



## Operation Main Street Scheduling Presentations Nationwide



*today*

The demand for virtual experiences is skyrocketing as organizations shift to online meetings.

Operation Main Street (OMS) speakers have been given a unique opportunity to present outside of our industry footprint - to present major metro areas nationwide to consumers eager to learn more about how their food gets to their plate.

Over the summer, speakers gave over 45 presentations to organizations in major metro cities including: Brooklyn, New York; Atlanta, Georgia; Boston, Massachusetts; and Inglewood, California. Upcoming presentations will take place in Los Angeles, California; Sacramento, California; and Syracuse, New York, among others.

The need for virtual presentations is ever-growing! The OMS team offers coaching to speakers before presenting, and technical support during presentations. Ohio is home to nine OMS speakers, ranging from farmers, to veterinarians and industry professionals.

OMS is currently scheduling presentations for: collegiate audiences, dietetics and community events. If you are interested in presenting to one of these audiences, visit: [ohiopork.org/member-information/](https://ohiopork.org/member-information/).

To learn more about OMS, contact the Ohio Pork Council office.

# ENROLL NOW IN OACI'S FARMER CERTIFICATION PROGRAM

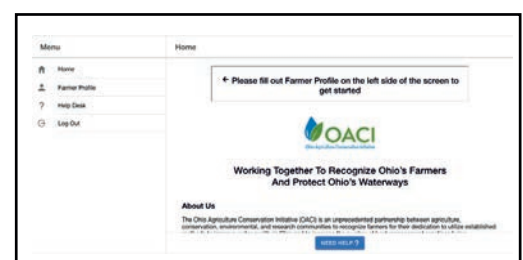
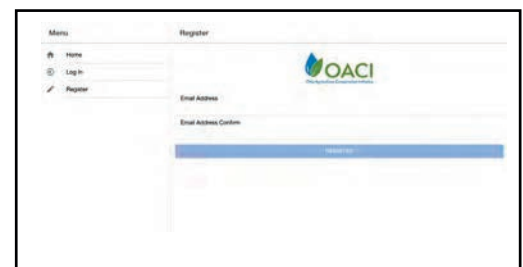
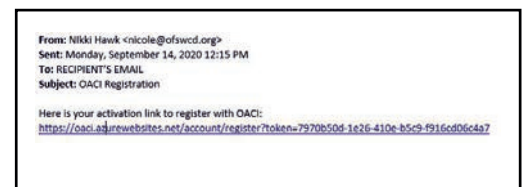
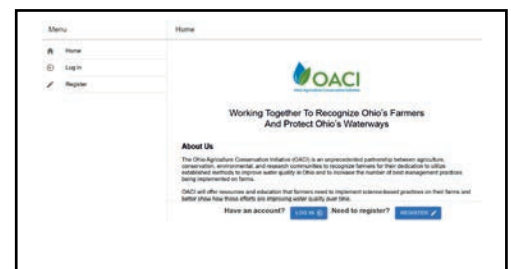
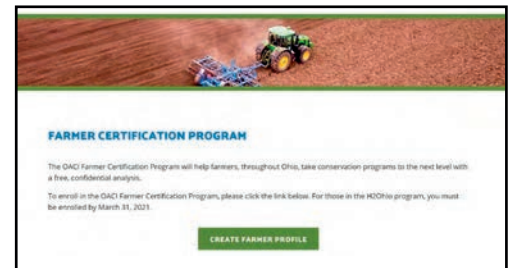
Enrollment is now live for the Ohio Agriculture Conservation Initiative (OACI) Farmer Certification Program, which will help farmers take conservation programs to the next level. Enrolling through the app at OhioACI.org is easy and only takes a few minutes to complete!

## TO SET UP AN ACCOUNT:

1. Visit [www.OhioACI.org](http://www.OhioACI.org)
2. Scroll down to Farmer Certification Program and click **CREATE FARMER PROFILE**.
3. Click **REGISTER** and enter a valid email address. Click **REGISTER**.
4. Go to the email account you entered on the register page. You should have an email from OACI Admin. **CLICK THE LINK** to verify your account. This will send you back to the OACI app to fill out the information needed to create an account, including:
  - a. First and last name
  - b. Username (Tip: set your email address as your username for an easy way to remember it for logging in)
  - c. Create a password
5. Click **REGISTER**.

## TO COMPLETE YOUR FARMER PROFILE:

6. Once signed in, click on **FARMER PROFILE** on the left side of the screen. It will then prompt you to answer questions regarding general farm information, nutrient information, nutrient recommendations, and cost share.



## 01 - GENERAL INFORMATION:

- Name
- Email
- Phone Number
- Username
- Farm Name
- Address
- County - select from dropdown menu under 'Add County' - you can add as many as needed
- Watershed(s) - select from dropdown menu under 'Add Watershed' or click on the blue 'Don't know your watershed, click here'

## 02 - FARM INFORMATION:

- Total Acres Farmed (Owned/Controlled; Rented)
- Acres Per Crop Rotation - If needed, click the green button to add another crop

## 03 - NUTRIENT INFORMATION:

- Nutrient Sources (Owned/Controlled; Rented) - Breakdown of Fertilizer, Manure, Biosolids and Other Acres

## 04 - NUTRIENT RECOMMENDATIONS\*:

- NMP Complete (Yes or No. If no, has it been started?)
- FACT (Fertilizer Applicator Certification Training License) Complete (Yes or No. If yes, include date completed.)
- Nutrient Application on Frozen/Snow Covered Ground (Yes, No or I Don't Know)
- Sensitive Areas (areas more susceptible for nutrient loss) Located and Mapped (Yes or No)
- Manure Storage (Dropdown menus to select species, amount of storage and type of manure)

## 05 - COST SHARE:

- Dropdown Menu of What Programs You are Currently Interacting With (CREP, CSP, EQIP, Other, Working Lands Program - may add multiple forms of cost share)

\*Note: Where there is a blue circle with an 'i' on it, you can click on it for more explanation.

- Any information missing will be listed on the bottom left. Once all required fields are completed, click **SAVE**.

01

WATERSHED

02

03 AND 04

04 - MANURE STORAGE

05

COST SHARE

**CONGRATULATIONS! You are now enrolled in the OACI Farmer Certification Program.** Please sign the form given to you with your H2Ohio contract and return it to [nicole@ofswcd.org](mailto:nicole@ofswcd.org). After signing this page, please write in your name and county for easier verification. Watch for more information soon on the OACI Farmer Certification Program.

# OHIO PIG FARMERS RAISE FUNDS FOR LOCAL FOOD BANKS AND HUNGRY OHIOANS AMIDST PANDEMIC

One in seven Ohioans struggle with hunger, but through the Ohio Pork Council's Pork Power Program, Ohio's pig farmers are making a difference – with a goal to raise \$10,000 to feed hungry Ohioans. Earlier this summer, Kalmbach Swine Management of Upper Sandusky, Hord Family Farms of Bucyrus, Heimerl Farms of Johnstown and the Ohio Pork Council of New Albany started a t-shirt campaign with the help of Decal Impressions of Cincinnati. Each t-shirt, which spreads the message that Ohio's pig farmers are essential, provides a meal for a family of four through OPC's Pork Power Program.

"Through our Pork Power fundraiser, the Ohio Pork Council, along with three Ohio pig farms, are working to provide hungry Ohioans with wholesome food during a particularly challenging time," said Ohio Pork Council Executive Vice President Cheryl Day. "Now, more than ever, families are taking advantage of food pantries and food banks, which our Pork Power Program supports through monetary and pork product donations."

OPC, Kalmbach Swine Management, Hord Family Farms and Heimerl Farms have set a goal to raise \$10,000 for the campaign, which will be used later this year to supply pork products to local food banks around the state of Ohio. Pork industry businesses also have the option to place a customized order with their logo through Decal Impressions. JH Routh Packing Company of Sandusky, Ohio contributed to the Pork Power fundraiser by ordering customized t-shirts for staff members.

"We're very pleased with the success of the campaign this summer, but we still need your help to reach our \$10,000 goal," said Bill Trythall of Kalmbach Swine Management. "By reaching this milestone, we'll be able to put fresh, wholesome pork on the dinner table for hundreds of families." Since the inception of the Ohio Pork Council's Pork

Power Program in 2009, Ohio's pig farmers have provided over 1 million meals to local food banks in the state. Amidst the coronavirus pandemic, Ohio food banks have seen an increase of families in-need.

"Hord Family Farms is pleased to work alongside our farming partners and the Ohio Pork Council to raise funds for hungry Ohioans. During this challenging season, we hope to make a difference right here in our state," said Janel Hord of Hord Family Farms.

Despite the challenges that COVID-19 has presented for pig farmers across the country, Ohio's pig farmers have remained dedicated to the We Care<sup>SM</sup> Ethical Principles – a set of standards that U.S. pig farmers uphold by producing safe food; promoting animal well-being; safeguarding natural resources; protecting public health; and contributing to their community.

"Despite the odds that pig farmers have faced in 2020, we remain committed to the We Care<sup>SM</sup> Ethical Principles, including our role to contribute to the local community. Ohio's pig farmers don't take hunger lightly, which is why we support the Ohio Pork Council's Pork Power fundraiser," said Jim Heimerl of Heimerl Farms.

To support the Ohio Pork Industry Essential T-Shirt campaign and provide a meal for a family in-need, or to learn more about custom orders, visit [ohiopork.org](http://ohiopork.org) to learn more about the Ohio-produced t-shirts. Youth and adult sizes are available.

***"Despite the odds that pig farmers have faced in 2020, we remain committed to the We Care<sup>SM</sup> Ethical Principles, including our role to contribute to the local community."***

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# LAUNCHING REAL PORK

Consumers have more options than ever when it comes to sources of protein in their diet. So much so that they feel overwhelmed by their choices, questionable product claims and ever-changing opinions about what they “should” be eating. In the midst of this complex food decision-making environment, they’re craving straight-forward and family products. Something Real.

That is why the Ohio Pork Council is partnering with the National Pork Board to introduce a new master brand for the industry, “Real Pork.” Real Pork is a celebration of all that is authentic and true about pork’s taste, ease of preparation and nutrition, as well as the people who produce it. In the early days of the pandemic, retail sales for pork surged as consumers were forced to cook more at home, try new recipes and purchase new or different cuts of meat. Real Pork aims to not only sustain the growth from pandemic purchasing, but extend it long term by highlighting pork’s advantages.

Moving forward, Real Pork will be integrated into everything the checkoff does to engage consumers – from inspiring consumers to try new ways to enjoy pork to highlighting the farmers who produce it. The first consumer-facing campaign under the Real Pork umbrella, Pork as a Passport, celebrates pork’s position as a preferred protein in the global community by showcasing delicious pork dishes from next door and across the world. See it come to life at [pork.org/realpork](https://pork.org/realpork) and witness how your checkoff will be inspiring consumers to choose pork.

We look forward to sharing updates on Real Pork’s introduction and how the Ohio Pork Council is bringing the master brand to life across the state.

# Real Pork

The National Pork Board's new master brand, Real Pork, celebrates everything that is real about pork:

*Real stories, Real farmers, Real farms and the Real way people feel when they enjoy the authentic flavors of pork.*

**Real Pork** will be part of everything the organization does, transitioning a challenging and unexpected market situation into sustainable, long-term growth.

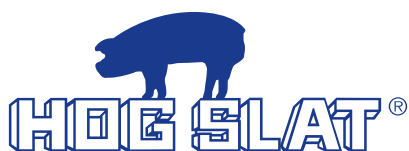


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# *The Show Must Go On*

## 2020 OH-PIGS Season Wrap-Up

**T**he show must go on - that was our motto and main goal for the sixth season of the OH-PIGS Circuit. One thing was for sure, with so many things being taken away, the OH-PIGS Circuit needed to try to make the one normalcy happen and that was to have the OH-PIGS Circuit somehow, someway.

With the persistence and resilience of the Ohio Pork Council, the OH-PIGS Committee, the OH-PIGS manager Kelly Morgan and all our absolutely amazing sponsors, we were able to tackle the uncertainty of the ever changing COVID situation. While the start of our season was delayed, we were able to begin hosting shows the last weekend of May, through the middle of July.

Throughout the summer, with safety protocols, masks, hand sanitizer and social distancing, 199 exhibitors chased points in breeding and market classes, showmanship competitions, skillathon and livestock judging contests. We were also able to hold our famous "Over the Hill Showmanship" competition to produce many smiles on the role reversals of this event.

Although the year threw many curveballs at us, the exhibitors and their families pulled up those boots, put on smiles and jumped through the hoops to make sure that they were able to participate in the jackpots on each respective weekend.

In a time of uncertainty, we were able to see that families were so very thankful that we fought for the kids to provide the OH-PIGS Circuit, incredibly grateful for all the support that our youth receive from our sponsors and unbelievably blessed to be a part of an industry that believes so much in their youth.

**199**  
EXHIBITORS

**16**  
SHOWS



# >> PORK-FORWARD

## *Midwest Pork Summit Creates Culinary Success for Ohio Chef*



When Aaron Braun participated in the Ohio Pork Council's Taste of Elegance Competition in 2018, you could say that pork was just another dish that he enjoyed cooking. But now, having participated in two Taste of Elegance Competitions that have paved two trips to the Midwest Pork Summit in Iowa, pork is so much more than just another dish.

"I knew very little [about pork] when I first participated in the Taste of Elegance. I knew how to cook pork, but I never really delved into it like I have since then. My pork knowledge is at an all-time high right now," said Braun.

Historically, a winning chef from the Ohio Pork Council's Taste of Elegance Competition earns a trip to Midwest Pork Summit in Iowa – a multi-day event that provides Midwest chefs with comprehensive farm-to-fork education taught by food industry leaders, pork producers, pork experts and well-known chefs from across the country. Braun won Superior Chef and People's Choice in 2018, in addition to Chef Par Excellence and People's Choice in 2019. He attended Midwest Pork Summit both years.

While the education he gained has certainly shined through his chef role at the Meadowlark Restaurant in Dayton, Ohio, most recently, Braun put a cooking method that he learned at Midwest Pork Summit to use during Bacon Week in Dayton – held August 15-22.

The Meadowlark, along with other local participating restaurants, featured a variety of gourmet pork dishes for Bacon Week. Perhaps one of Braun's favorites was the Bacon Week Surf and Turf, inspired by a dish that he learned to prepare while at Midwest Pork Summit. In Iowa, Braun prepared an Asian-inspired rice bowl featuring simmered pork belly – a cooking method he learned while teamed up Chef Justin Carlisle of Wisconsin.

When preparing the menu at the Meadowlark for Bacon Week, Braun utilized that same pork belly cooking method to create a Surf and Turf, featuring slices of flavorful pork belly laid atop jasmine rice alongside slices of seared tuna, charred scallions, grilled shiitakes, shaved summer squash, Japanese-pickled cucumber, sesame mayo and spicy chile crisp.

"When I came back from Iowa, I've just been so inspired to create pork dishes and I've really been trying to be pork-forward with my thought process when I'm cooking," said Braun.

Other pork dishes on the menu for Bacon Week included: Fried Green Tomato Sandwich with Bacon and Goat Cheese, Spaghetti Carbonara, Bacon Banana Caramel Shortcake, and Hungarian Greasy Bread with Homegrown Tomatoes – inspired by a Braun family tradition. Growing up, Aaron and his family would grill Hungarian greasy bread on the fire and top it with vine-ripe tomatoes – the perfect canvas for this pork belly dish.

Braun's co-chefs have touted his ability to not only create delectable gourmet pork dishes – but have a true understanding of how pork travels from farm to fork – a skill that he showcases in the kitchen, and in the dining room.

"The different benefits that I like to talk to people about are the health benefits – pork is so lean, and when it's cooked properly, it's so succulent and juicy."

Braun says it doesn't have to be Bacon Week to feature pork dishes on the menu at the Meadowlark – he loves trying out new cooking methods and showcasing the pork cooking skills he's gained from some of the best chefs in the country – and in some cases, the world – at Midwest Pork Summit.

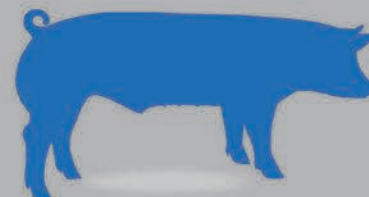
To learn more about the Meadowlark, visit [www.meadowlarkrestaurant.com](http://www.meadowlarkrestaurant.com).

*"I've just been so inspired to create pork dishes and I've really been trying to be pork-forward with my thought process when I'm cooking"*



OH  
PORK  
ohio pork council

SAVE  
*the* DATE



OHIO PORK COUNCIL  
ANNUAL MEETING

December 8, 2020  
Location: TBA

*Celebrate National Pork Month with some of our favorite recipes from National Pork Board's Real Pork recipe line up!*

## INGREDIENTS

- 2 pounds pork shoulder (cut into 2" pieces)
- 1 tablespoon vegetable oil
- 7 cups chicken broth
- 3 cloves garlic
- 3 chipotle peppers in adobo sauce (plus 1 tablespoon of adobo sauce)
- 25 ounces hominy (canned, drained)
- 1 teaspoon dried Mexican oregano
- 1 large onion (diced)
- cilantro (chopped, for garnish, optional)
- sliced radish (for garnish, optional)
- avocado (for garnish, optional)
- corn tortillas (for garnish, optional)
- scallion (chopped, for garnish, optional)
- lime wedges (to squeeze, for garnish, optional)

## PREPARATION

Cut the pork into chunks while pre-heating a dutch oven or heavy stockpot.

Add oil to the pot and sear the meat in batches as to not overcrowd the pan.

Remove browned pork, reduce heat to medium, and sweat onions for 10 minutes. Add garlic and oregano and cook an additional 5 minutes.

# MEXICAN POZOLE



## INGREDIENTS

- 1/2 cup honey
- 1/4 cup vegetable oil
- 2 tablespoons apple cider vinegar
- 2 teaspoons ground cumin
- 1 teaspoon red pepper flakes
- 8 bone-in pork chops (half inch thick; about 3 ounces each)
- salt
- freshly ground black pepper
- 2 tablespoons butter
- 1 teaspoon minced chives
- 1 teaspoon parsley (finely minced)

## PREPARATION

Begin by making the marinade. In a small bowl, whisk together the honey, oil, vinegar, cumin and red pepper flakes. Remove half to make sauce later.

Place pork chops in a resealable plastic bag with the marinade. Place the plastic bag in the fridge for 1 hour.

Heat a grill or grill pan over medium-high heat. Remove the pork chops from the bag and lightly sprinkle with salt and pepper. Place on the grill and cook until the pork chop releases from the grill, about 4 minutes. Flip and cook on the other side for another 3 minutes. If using a grill pan, be sure to do in batches so you don't steam the chops. Cook to an internal temperature of 145F and let rest for 3 minutes in a dish with tall sides to collect juices.

In sauce pan add remaining 1/2 of marinade and bring to quick boil, turn off heat and whisk in butter and juices from rested meat, finish with herbs.

# GRILLED BONE-IN PORK CHOPS



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