



# Carrboro FARMERS' MARKET

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**Recipe of the Week** featuring **Pork Chops**  
April 1, 2006

## **Pan-Roasted Pork Chops with Bacon and Wilted Greens** *from Sheri Castle of Creative Cooking with Sheri Castle*

### **Ingredients**

- 2, 1 1/2-inch-thick rib pork chops\*
- 3 Tablespoons chopped fresh marjoram\*, divided
- 1/2 Teaspoon ground allspice
- 1 Teaspoon salt
- 1/2 Teaspoon ground black pepper
- 2 Tablespoons olive oil
- 2 Thick-cut bacon slices\*, chopped
- 2 Garlic cloves\*\*, pressed
- 8 Cups (packed) wide strips assorted greens\*, washed and stemmed
- 5 Teaspoons Sherry wine vinegar, divided
- 1/2 Cup low-salt chicken broth
- 2 Tablespoons Dijon mustard

### **Procedure**

1. Preheat the oven to 475°F.
2. Sprinkle both sides of pork with 2 tablespoons marjoram, allspice, and generous amount of salt and pepper. Heat the oil in large, heavy skillet over high heat. Add the pork and brown well on both sides and the edges, turning with tongs, about 7 minutes total. Transfer the pork to a small rimmed baking sheet; set the skillet aside. Place the chops in the oven to roast until a thermometer inserted into center of chops from side registers 145°F, about 9 minutes.
3. Meanwhile, cook the bacon in the skillet until it is crispy. Stir in the garlic and the greens. Cook the greens, tossing with tongs, just until wilted, about 3 minutes. Add 1 teaspoon of the vinegar. Season to taste with salt and pepper. Transfer the greens with tongs to serving plates and keep warm.
4. Stir the broth, mustard and remaining vinegar into the skillet, stirring up any bits from the bottom. Simmer over medium heat until the sauce thickens slightly, about 4 minutes. Stir in the remaining marjoram. Season to taste with salt and pepper.
5. Place the pork chops atop the greens and spoon the sauce alongside. Serve hot.

Serves 2

\*available now at Market

\*\*available at Market in early summer

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## **Customer Surveys**

We want to hear from you. This year you will notice us conducting customer surveys in a variety of ways: from counting customer traffic to online surveys to focus groups. Our goal is to gather information to serve our customers better, for grant writing purposes, and to have some data that measures our impact on the community. Today, we are doing a “dot” survey at the Information Booth. Come and answer some questions by plopping a dot on the board. It takes 30 seconds.

## **Wondering Where to Park?**

If the lots adjacent to the Market are full, never fear. Here is a list of other places to park, all within a quarter mile of the Market.

### **Municipal Lots**

On Laurel Street

On West Weaver Street

### **Street parking in designated spots**

On Laurel Street

On Bim Street

On Fidelity Street

### **Local Business Lots**

**(During Saturday Market hours only please)**

Akai Hana, 206 West Main Street

RBC Centura, 300 West Weaver Street

The Venable Building, 302 West Weaver Street

Carrboro Farmers' Market · Saturdays 7 – Noon until Dec. 23

Carrboro Farmers' Market · Wednesdays opening April 12-Oct. 18, 3:30 – 6:30 PM

Southern Village Farmers' Market · Thursdays opening May 4 – Aug. 31, 4 - 7 PM

[www.carrborofarmersmarket.com](http://www.carrborofarmersmarket.com)

[www.southernvillagefarmersmarket.com](http://www.southernvillagefarmersmarket.com)

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