



## MAPLE-SMOKED PORK CHOPS

### BARTS, BAY CITY

#### CHEF MICHAEL SHESKEY

Chef Sheskey began his career at age 15 as an apprentice to Fred Garcia in Bay City. He worked under Garcia for five years before moving on to Kathleen's at Apple Mountain, where he spent two years. After that, he received the chef de cuisine position at Old City Hall in Bay City, where he spread his wings. He worked there for eight years and really committed himself to using high quality, fresh ingredients and trying new techniques that would keep people interested in a blooming culinary region. Now at Bart's, in Bay City, Sheskey enjoys catering to the beer aficionados that have come to love Marty's excellent brewing practice.

Sheskey volunteers his time for the annual Red Cross Wild Game Charity Dinner to raise money for the East Shoreline Chapter. Sheskey and his wife travel throughout Michigan, love the Northern region and visit as much as they can. He is also an avid gamer, spends too much time reading and loves cooking for his family and friends. Entertaining has always been in his blood, and that will never change.

#### INGREDIENTS

3-4 pounds pork loin  
 3 tablespoons kosher salt  
 6 tablespoons sugar  
 1/2 cup Michigan pure maple syrup  
 2 tablespoons Dijon mustard  
 1 tablespoon dried red pepper flakes  
 2 tablespoons fresh rosemary  
 6 tablespoons garlic, minced  
 1 tablespoon ginger, minced  
 1/4 teaspoon whole cloves  
 1/4 cup gin  
 4 cups water

#### PREPARATION

Mix all the brine ingredients together in a sauce pan and bring to a boil. Turn off heat and stir the brine well with a spoon to ensure the sugar, salt and maple syrup dissolve. Let the brine cool completely; add in pork loin (making certain that all the chops are covered completely with brine). Cover and refrigerate for 12 hours, or overnight. Remove the pork from the brine and pat dry without rinsing. To smoke, prepare your smoker with a 50/50 mixture of apple and hickory, and cold smoke for 45 minutes. After you remove from smoker, cut the loin into 3/4-inch chops. Prepare a charcoal grill, season with a light sprinkle of salt and pepper and grill for 4-6 minutes on each side cook until medium. Allow the chops to rest for 5 minutes and finish with maple pecan glaze.

#### MAPLE PECAN GLAZE

1/4 cup Michigan pure maple syrup  
 4 ounces pecan pieces  
 2 tablespoons butter  
 3 ounces bourbon  
 2 tablespoons water

Preheat a sauté pan over medium heat, add pecans and pan roast for 3-4 minutes or until the pecans become aromatic. Add the bourbon, making sure to remove the pan from the flame beforehand. Be careful when you put the pan back to the flame—the bourbon will ignite. Always have a lid handy to douse any flame. Allow the bourbon to cook for a short minute, add the water and maple syrup and reduce until the sauce starts to thicken. Whisk in the butter and reserve for maple-smoked pork chops.

## KOREAN BEEF MARINADE W/ CUCUMBER KIM CHI AND YUM YUM SAUCE

#### INGREDIENTS

2 pounds lean rib-eye or sirloin, sliced 1/4-1/2 inch thick  
 2 tablespoons sugar  
 1/3 cup soy sauce  
 2 tablespoons sesame seeds, toasted  
 2 tablespoons garlic, minced  
 2 tablespoons scallion greens, chopped  
 1/4 cup sesame oil  
 1/2 tablespoon freshly ground black pepper

#### PREPARATION

In a non-reactive bowl, combine ingredients (except beef) and whisk together making sure the sugar has dissolved. Add the prepared beef and marinate for 30 minutes at room temperature.

While the beef is marinating, prepare a charcoal grill, making sure that the heat is in close proximity to the cooking area so you will be able to sear the skewers very quickly. After the beef has been marinated, skewer onto bamboo or metal skewers. Now sear the skewers for 1-2 minutes on each side and serve with cucumber kim chi, and yum yum Sauce.

#### CUCUMBER KIM CHI

#### INGREDIENTS

2 teaspoons kosher salt  
 1 medium-sized cucumber  
 seeds removed and cut in half lengthwise  
 1/2 cup red onion, thinly sliced  
 1/2 cup carrots, peeled and thinly sliced  
 1 teaspoon ginger, minced  
 1/2 teaspoon garlic, minced  
 1 tablespoon fish sauce  
 1 teaspoon chile flakes  
 2 tablespoons sugar  
 1/2 teaspoon fresh ground black pepper  
 1 cup rice wine vinegar

#### PREPARATION

Sprinkle the kosher salt on the flesh-side of the cucumbers and then place them flesh-side down in a colander to drain. Meanwhile, in a large bowl, combine the onion, carrot, ginger, garlic, fish sauce, chile flakes, sugar and black pepper. After the 3 hours have passed, rinse the cucumbers well with cold water and pat dry with a paper towel. Slice the cucumbers into 1/8-inch, half-moon shapes and add to the bowl. In a saucepan, bring the vinegar to a simmer and pour it into the bowl of vegetables. Cover the bowl tightly and let it sit at room temperature for 24 hours before serving.

#### Yum Yum Sauce

#### INGREDIENTS

1 1/4 cup. mayonnaise  
 1/4 cup water  
 1 teaspoon tomato paste  
 1 tablespoon melted butter  
 1 teaspoon granulated garlic  
 1/2 teaspoon ginger, minced  
 1/2 teaspoon sesame oil  
 1 teaspoon sugar  
 1/4 teaspoon. paprika  
 1/2 teaspoon cayenne pepper

#### PREPARATION

Using a whisk, blend all ingredients together thoroughly until well mixed and the sauce is smooth.



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