



## Chipotle Grilled Pork Porterhouse with Chipotle Corn and Cilantro Rosemary Potatoes

Submitted by  
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Serve with J. Davies Cabernet Sauvignon

Serves 2

### Ingredients:

Pork porterhouse steaks  
Pork Rub  
1 ½ Tbsp. Chipotle powder  
½ Tbsp. Ancho powder  
½ Tbsp. Cumin

½ Tbsp Coriander  
½ Tsp. Cinnamon  
½ Tsp. Garlic Powder  
1 Tbsp. Kosher Salt  
½ Tbsp. Ground Pepper

### Grilled Corn

2 Ears of Fresh Corn, in husks  
2 Tbsp. Mayo  
1 Tbsp Lemon Juice  
1 Tbsp. Chipotle powder

½ Tsp. garlic powder  
½ Tsp. salt  
¼ Tsp. white pepper

### Fingerling Potatoes

½ Lb Fingerling potatoes sliced in half the long ways  
1 Tbsp. Chopped Fresh Rosemary  
1 Tbsp. Chopped Fresh Cilantro

2 Tbsp Olive Oil  
Salt and Pepper

### Preparation:

#### Pork Tenderloins

If possible toast and grind whole cumin and coriander seeds. Rub the pork at least ½ hour or more up to one day ahead, bring to room temp. Grill over medium heat, preferably with mesquite wood, until medium.

#### Fresh Corn

Peel back corn husk, removing the silk but leave most of the husk to rewrap the ear for the grill. Baste the ears with sauce and pull up the husk and tie in place with a piece of the husk. Grill over cooler part of the grill with the pork.

#### Cilantro Rosemary Fingerling Potatoes

Toss all ingredients together and wrap in foil. Place in the hottest spot on the grill at the same time as the porterhouses and the corn.