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### **Chef Michael Symon's Holiday Tips for Perfect Pork Pairings**

The National Pork Board's "Holiday Table Trends 2010" survey shows eight out of 10 people describe 2009's holiday meals as "predictable" and agree that having new flavors would make the season more festive. The good news for home cooks is that by experimenting with seasonal flavors and pork, comfortable family stand-bys can become new again. Check out Chef Michael Symon's perfect pork pairings and tips inspired by the holiday flavors that top the survey list.

To answer people's craving to spice up the holiday table, Chef Symon created a **"Roasted Rack of Pork with Five Spice Pumpkin Puree"** recipe. Coriander and cumin reinvigorate the classic combination of tender pork and robust pumpkin.

*Chef Symon Tip: "Put seasoning and rub on the meat the night before to allow the flavors to penetrate the meat and make your pork even more flavorful and juicy."*

Chocolate is a top-rated holiday flavor that many people do not typically consider pairing with pork. But Symon's **"Cider-and-Beer-Braised Pork in Chocolate Mole"** recipe shows that it's a match. Pork's versatile flavor enhances almost any holiday ingredient.

*Chef Symon Tip: "When browning meat, use the bacon drippings from breakfast instead of oil. It gives the meat a tasty, crunchy exterior (while still being tender on the inside) and creates even deeper 'porky' flavors."*

When updating menus, look to top-rated flavors of the season like cranberry and cinnamon. Try Symon's **"Ginger-Crusted Pork Cutlets with Cinnamon-Orange-Cranberry Chutney and Wilted Arugula."**

*Chef Symon Tip: "Breaded cutlets reheat nicely. Cook an extra to have on hand for busy weeknight meals full of holiday flavor."*

**For more about Chef Symon's holiday recipes based on the "Holiday Table Trends 2010" pork survey results, a FREE brochure filled with tips on preparing the holiday's go-to protein and videos for how to celebrate the season with pork, visit [www.TheOtherWhiteMeat.com](http://www.TheOtherWhiteMeat.com). You can also follow us on Facebook at [facebook.com/TheOtherWhiteMeat](https://facebook.com/TheOtherWhiteMeat) and @allaboutpork on Twitter.**

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About The "Holiday Table Trends 2010" Survey

The "Holiday Table Trends 2010 Survey" was conducted by independent research firm Wakefield Research among 1,000 nationally representative adults ages 18 and older. The study was conducted using an email invitation and an online survey between June 28th and July 2nd, 2010.