

Ranch at Rock Creek: The Copper City Chop Sandwich

Located on 6,600 acres, the lavish Ranch at Rock Creek offers incredibly stylish rooms, suites, houses and tented accommodations in what is a personal and gorgeous interpretation of a Wild West adventure, surrounded by pure Big Sky Montana, with soaring mountain and sloping hillsides, fairy-tale pine forests, seemingly endless meadows and, of course, a river that runs through it all, that happens to be one of the premier sporting streams in the region.

The Copper City Chop is an homage to the "Pork chop John" sandwich that was originally sold out of a wagon in Butte, Montana (known as the Copper City in it's prime) starting in 1924. For our sandwich, we slice local Montana pork loin, pound it paper thin and then it is lightly breaded with a simple bread crumb breading. It's then pan fried until crispy and seasoned with sea salt.

We make a lemon and dill mayonnaise and add it to our House brioche bun with heirloom tomato, pickle and crisp iceberg lettuce from Clark Fork Organics, a local family farm.

The lemon balances very well with the richness of the crisp pork loin.

Readers can replicate this tasty summer favorite from The Ranch by procuring their own local produce and meat and following the same steps of our Relais & Chateaux chefs by pounding the meat, breading it and then pan frying. They can also take their favorite mayo and add lemon juice and fresh dill to create the fresh topping. This sandwich is best enjoyed while dining al fresco and with a local Philipsburg Brewing Company beer Razzu.

