

Sterling Silver Pork Chop

Description: Double thick with Caramelized Apples

Serving Size: 7 Servings

Categories:

Cost Per Serving	
\$	6.81



Action	Date	Initials
Created	8/16/2012	CR
Revised:	4/6/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
6.100	kg	Pork chops	7 each	20-100001615
50.000	sv	Caramelized apple	see recipe	50-100000098
3.000	lt	Red wine jus	see recipe	50-100000099
1.500	kg	MDH Butter	see recipe	50-100000052
		salt & cracked black pepper to taste		

Method of Preparation:

- Season both sides of the chop with salt and pepper.
- Place on a hot grill at a 45 degree angle (bones protected). When chop has a bar mark turn 90 degrees to create cross hatch/ diamond marks. Turn and cook to desired degree of doneness.
- Place one ring of the apple on to the back of the plate, sit the pork chop on the angle on top of the apple. Pour over the sauce and garnish with Maître D Hotel Butter.