



THE UNDERWEAR GOURMET

Entree

Maple Crested Pork Chop



This recipe was featured on
Creative Cooking The COSTCO Way Cook Book pg. 128

Yield: two dozen

Ingredients:

2 thick cut boneless pork Chop, 3-4 oz each
Salt and Pepper
1/4 cup butter
2/3 cup apple cider
1/3 cup maple syrup
1 cup beef bouillon
2 teaspoons cornstarch
2 tablespoon cold butter

Procedure:

Butterfly pork Chops, Season with salt and pepper to taste.

Melt 1/4 cup butter in a saute' pan over high heat. Add pork chop and sear.Reduce heat and finish cooking (about 5 minutes).

Remove meat from the pan.

Add 2/3 cup apple cider to the pan and cook over high heat. Add 1/3 cup maple syrup and boil to reduce by half.

Combine 1 cup beef bouillon and 2 teaspoons cornstarch. Add thickened beef bouillon and cornstarch to the pan, cook to reduce slightly, and check seasoning.

Finish sauce by adding 2 tablespoon cold butter, whisking until smooth. Remove immediately from heat and reheat pork in the sauce off the stove.

Serve at once.