



serving size: 4 | **prep time:** 15 minutes | **cook time:** 20 minutes | **cut:** chop | **method:** pan-sear and oven-finished

sage brown butter pork chop

Browning butter gives it a nice nutty aroma and flavor; sage adds the perfect amount of earthiness to the sauce. This sauce makes a great topping for pork chops.

INGREDIENTS:

- 4 *Chairman's Reserve*® pork chops (5 oz each)
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1½ teaspoons canola oil
- 1 tablespoon unsalted butter
- 6-8 fresh sage leaves

DIRECTIONS:

1. Pat pork chops dry and season with salt and pepper. Heat oven to 350°F
2. Add the canola oil to a medium-sized sauté pan over medium-high heat.
3. When oil is sufficiently hot, add the pork chops to the pan, it should sizzle immediately. Cook the chops for approximately 3 minutes until golden brown. Flip the pork chops over and cook an additional 3 minutes.
4. Remove the chops from the pan and finish cooking in oven. Save the sauté pan to prepare the sage butter in. Internal temperature of the pork chop should reach 165°F.
5. After the chops have cooked, let rest at room temperature for approximately 10 minutes.
6. Just before serving, heat the sauté pan and cook the butter until it is sizzling. Add the sage leaves and cook an additional minute. Pour the butter over the pork chops when serving.

shaved Brussels sprouts and lardon salad

INGREDIENTS:

- 12 oz Brussels sprouts, cleaned and washed
- 4 oz lardons
- 2 tablespoons champagne vinegar
- 1½ teaspoons kosher salt
- ½ teaspoon fresh cracked black pepper
- 1 lemon, zested

DIRECTIONS:

1. Carefully shave Brussels sprouts into a bowl. Sometimes they can be found preshaved in stores. Set aside 1 cup of the shaved Brussels sprouts.
2. Add lardons to a medium-large sauté pan over medium-high heat. When lardons have browned nicely and are crisped, remove from the pan.
3. Remove most of the fat from the lardon pan and return it to high heat. Add the cup of shaved sprouts and cook briefly to achieve slight crisping and immediately add them back to the uncooked Brussels sprouts.
4. Follow directly with the vinegar, salt, pepper and lemon zest and toss. Top with lardons and serve with pork chops.

pork chops: servings: 4 | calories: 240 | total fat: 14g | sodium: 1010mg | total carbohydrate: 0g | protein: 28g
sauce: servings: 4 | calories: 140 | total fat: 9g | sodium: 760mg | total carbohydrate: 8g | protein: 7g