

PERRY'S

PORK STROGANOFF

MADE WITH OUR FAMOUS PORK CHOP



4 SERVINGS

A Classic recipe incorporating the Perry's Signature Pork Chop, mushrooms, cognac and crème fraîche served over egg noodles. The ultimate comfort food.

2 tbsp. Extra Virgin Olive Oil

1 lb. Perry's Famous Pork Chop leftovers (using the eyelash of the chop would be preferred, cut in chunks)

4 tbsp. Butter

1 small Onion, thinly sliced

12 oz. Cremini mushrooms, sliced

6 cloves Garlic

2 oz. Cognac

1 tbsp. Tomato paste

1 cup Beef bone broth

½ cup Crème fraîche

½ cup Parmesan, freshly shredded

4 tbsp. Parsley, chopped

Salt and pepper to taste

Egg noodles

1. Heat olive oil in a pan on high until shimmering. Season the meat with salt and pepper and sear until browned on both sides. Remove to a side plate, keep covered.

2. Add 3 tbsp. of butter to the same skillet and then add the onion. Season with salt and pepper. Cook over medium-high heat until the onions begin to brown, stirring frequently, for 6-7 minutes.

3. Add the garlic, mushrooms, and the remaining butter. Continue to cook for 5 minutes. Flame with the cognac then stir in the tomato paste and the stock. Bring to a boil, then reduce heat to medium-low and let simmer for 5 minutes. Stir in the crème fraîche and continue to simmer until thickened. Add the meat and juices. Heat through.

4. Serve over hot buttered egg noodles with parmesan and garnish with parsley.

Perry's
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RARE & WELL DONE®

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