



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

INGREDIENTS:

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

Pork Stroganoff

YIELDS: 4 SERVINGS

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

INSTRUCTIONS

- 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.
- 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, 6-7 minutes.
- 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.
- Serve over hot buttered egg noodles with parmesan and garnish with parsley.

Perry's
STEAKHOUSE & GRILLE®
RARE & WELL DONE®

Look for additional Pork Chop recipes at PerrysSteakhouse.com/PorkChopRecipes.