



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

INGREDIENTS

SEASONED CREAM:

1-2/3 cups heavy cream
4 garlic cloves, smashed
1 chicken bouillon cube
1 tsp garlic salt
1 tsp black pepper
2 tsp Dijon mustard
1 tbsp whole grain mustard
Stems from ½ oz bunch of fresh thyme

SKILLET:

3 tbsp butter
1 medium yellow onion, sliced into ¼" thick half-moons
4 garlic cloves, thinly sliced
Leaves from ½ oz bunch of fresh thyme
6 oz mushrooms, sliced
2 lbs russet potatoes, peeled and sliced into ¼" thick rounds
14 oz Perry's pork chop, sliced into ½" thick pieces

FINISH:

3 oz cheddar cheese, shredded
2 tbsp fresh parsley, chopped

Scalloped Potatoes with Perry's Pork Chop and Mushrooms

YIELDS: 4-6 SERVINGS

A rich, cozy way to give new life to your leftover Perry's pork chop—layered with potatoes, mushrooms, and a savory cream sauce.

MAKE THE SEASONED CREAM:

- In a saucepan, combine the heavy cream, 4 smashed garlic cloves, bouillon cube, garlic salt, pepper, both mustards, and thyme stems.
- Bring to a gentle simmer, then cover, turn off the heat, and let steep for 15 minutes to infuse flavor.

SAUTÉ THE BASE:

- In a large cast iron skillet, melt the butter over medium-high heat.
- Add the sliced onions and cook for about 1 minute, just until they begin to soften.
- Add the sliced garlic and cook 1 minute more.
- Stir in the thyme leaves briefly, then remove half the onion mixture and reserve.

BUILD:

- Spread half the sliced potatoes over the onions in the skillet.
- Layer the pork slices on top, followed by the reserved onions and mushrooms.
- Top with the remaining potatoes.
- Strain the cream and pour it evenly over everything.

BAKE:

- Place the skillet uncovered in a 350°F oven and bake for 1 hour, until the potatoes are tender and the cream has reduced slightly.

FINISH:

- Sprinkle cheddar over the top and return to the oven for 15 minutes, until bubbly and golden.
- Garnish with chopped parsley and serve warm.

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