

PORK CHOP



Yield : 1 PLATE
12" PLATE

Number	Units	Ingredients	Volume	Weight
1	EACH	PORK CHOP	12	OZ
8	OZ	MASHED POTATOES	8	OZ
2	OZ	FRENCH LENTILS	2	OZ
1	TABLSP	CHOPPED HERBS	0.01	OZ
1	EACH	PAPPADUM CRACKER(TRIANGLE)	1/6TH	EACH
2	OZ	APPLE-CRANBERRY SAUCE	2	OZ
8 OR 10	EACH	HARICOT VERTS	1	OZ
2	OZ	SUN-DRIED CHERRY SAUCE	2	OZ
1	EACH	ROSEMARY SPRIG	1/40TH	EACH
1	PINCH	PREZZO SPICE MIX	0.01	OZ
1	PINCH	SALT	0.01	OZ

Procedure : SEASON PORK CHOP & GRILL TO TEMPERATURE
MIX LENTILS WITH MASHED POTATOES AND HERBS. TOSS BLANCHED HARICOT VERTS WITH 1/2 OZ GARLIC BUTTER. MASHED POTATOES IN THE CENTER HARICOT VERTS LEANING OVER THE CHOP, DOLLOP OF APPLE SAUCE ON THE CHOP,.. CHERRY SAUCE AROUND THE MASHED POTATOES, POKE PAPPADUM IN THE MASHED POTATOES AND GARNISH WITH ROSEMARY.....