



Chef Edward Lee ICCA/GCIA webinar demo recipe

Seared Bone-In Pork Chop with Shiitake Mushrooms, Brussels & Bourbon Grain Mustard Sauce

- 2 twelve oz pork chops
- 3 teaspoons Grapeseed Oil

Marinade

- 1 cup of bourbon reduced to $\frac{1}{4}$ cup
- 2 tablespoons soy sauce
- 1 tablespoons Worcestershire sauce
- 1 tablespoon brown sugar
- 2 cloves garlic minced

- 2 tablespoons butter
- 2 garlic cloves minced
- 1 shallot rough chopped
- 1 cup shiitake mushrooms
- 1 cup Brussels sprout leaves

- $\frac{1}{2}$ cup bourbon
- 1 cup chicken stock
- $\frac{1}{4}$ cup heavy cream
- 3 tablespoons grain mustard
- Salt and pepper to finish

Pre-heat oven to 350 F

Mix marinade ingredients in a bowl and transfer to a plastic bag with pork chops. Marinate in fridge for 10 to 12 hours.

Drain the marinade from pork chops and pat dry with paper towels

Add grapeseed oil to pan over medium heat

Add pork chops and cook for 4 minutes on both sides

Remove pork chops from pan and transfer to a sheet pan and finish cooking in oven for 10 minutes

Meanwhile, clean out the sauté pan with paper towel.

Add butter over medium heat. Then add garlic, shallot and mushrooms. Saute for 2 minutes. Add Brussels sprouts and sauté for 1 minute.

Deglaze pan with bourbon. Cook til bourbon is almost all gone.

Add the chicken stock and boil for 3 minutes until reduced by $\frac{1}{3}$

Add heavy cream and cook for 2 more minutes.

Turn off heat and whisk in mustard. Season with salt and pepper

Transfer pork chop to a plate. Spoon vegetables next to the pork chops. Spoon sauce over the pork chops and serve right away.