



The Ryandale Inn

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***Local Dry Cured McKeareneys Bacon Chops, served with Black Pudding Mash,
Poached Egg & Madeira Sauce***

INGREDIENTS – SERVES 4

4 6oz bacon chops
10 large potatoes
½ glass Madeira
4 eggs
8oz black pudding
8 washed scallions
4oz butter
½ pint demiglace
2oz smooth pate (optional)
½ litre whipping cream

CHAMP

Peel, boil & mash potatoes, sauté blackpudding and crumble into mash and butter chopped scallions and cream mash together

BACON CHOPS

Seal chops in pan for 2 mins each side. Finish in oven Gas Mark 6/180°C for 15 mins.

POACHED EGG

Crack eggs into pot of boiling water. Add white wine vinegar. Cook for 4 mins.

SAUCE

Reduce Madeira in pot by half. Add demiglace & Pate and whisk together.

SERVE

Place champ in centre of plate, place pork chop on top, place egg on top of chop. Run sauce around plate, finish with sprig of rosemary and parsley.