



FLAVOUR of

TYRONE

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THE VALLEY HOTEL SIGNATURE DISH

## KETTYLES FRENCH TRIM PORK CHOPS



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**Kettyles French Trim Pork Chops** with mashed potatoes & tobacco onions

### Ingredients

6 pork chops

1 savoy cabbage

2.5kg potatoes

3 large onions

2 cups flour

1/2lb butter

1/2 pt double cream

1 beef stock pot

Salt and pepper for seasoning

### Ingredients (Pepper Sauce)

1/2 pt double cream

1 large handful cracked black pepper

1 shot brandy

1 tbl spoon French mustard

### Method

Sear off pork chops and place in preheated oven for 15 – 20 minutes.

Cook potatoes and mash with cream and butter. Season to taste.

Slice and boil savoy cabbage and mix in with cream potatoes

Sauce – Dice 1 onion and sauté, add cracked black pepper and French mustard, flambé with brandy, add cream and reduce.

Tobacco onions – Thinly slice two onions. Toss in seasoned flour and deep fat fry until crisp.