

THE VALLEY HOTEL SIGNATURE DISH
**KETTYLES FRENCH TRIM
PORK CHOPS**



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Kettles 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.