



quality pork cuts
from Cookstown



lovingly
prepared by
our chefs



for recipes you
can enjoy and
try at home!



braised pork chops

with plum, ginger and
steamed vegetables

ingredients

4x Cookstown pork chops
450g plums
2.5cm root ginger rough chopped
60ml white wine
175ml chicken stock
35ml double cream
1tbsp tarragon

serving suggestion

Steamed vegetables

let's cook...

1. Halve the plums, remove the stones and cut into wedges. Mix together with the ginger then spread evenly over the base of a lightly greased ovenproof dish. Season with salt and pepper. Bake in the oven at gas mark 6 for 10 to 15 minutes.
2. Heat a little butter and oil in a frying pan. Season the chops and fry on both sides until browned. Remove the chops from the pan and place on the plums.
3. Add the wine to the pan and reduce by half. Add the stock and cook for a further minute, scraping up any sediment from the bottom of the pan. Pour over the pork.
4. Return the dish of pork and plums to the oven and cook for a further 20 to 25 minutes.

time to dish up...

Transfer the chops to a warmed serving plate. Stir in the cream and tarragon in to the plums. Adjust seasoning then spoon the plums around the pork before serving immediately, with steamed vegetables.

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serves 4

