

Coras Awesome Honey Garlic Pork Chops with Loaded Mashed Potatoes and Garlic Butter Sautéed Asparagus

Pork Chops

4 Pork Chops
1/4 c minced garlic
2 tbs butter
1 yellow onion
1/2 c honey
2 tbs Red wine Vinegar
1/4 c water
1 ts red pepper flakes
garlic salt
garlic powder
pepper

Potatoes

1 lb red potatoes
1/2 to 3/4 c heavy whipping cream
1 to 2 tbs Gravulated Bouillon (Chicken)
1 c Colby Jack cheese (shredded)
1/2 c Sour Cream
1/4 c butter
2 Green onions (chopped)
4 pieces of bacon (crumbled)

Veggies

1 lb asparagus

$\frac{1}{2}$ c garlic butter

$\frac{1}{4}$ ts red pepper flakes

Garlic Butter

$\frac{1}{2}$ c + 2 tbs butter

2 tbs minced garlic

1 tbs dried parsley

Cooking Instruction

Pork Chops

- ① Cook bacon until crispy. Put aside for potatoes.
- ② Add olive oil to skillet with Bacon grease heat on medium/hi heat until skillet is hot, add yellow onions to caramelize. Season Both sides of the pork chops with garlic salt, garlic powder and pepper. Take out onions, put aside, add pork chop to skillet
- ③ cook uncovered for 3 mins on each side, to sear the outside. Remove and put in oven to keep warm (do not remove oil).
- ④ Turn burner down to low/medium.
- ⑤ to the skillet add 2 tbs Butter, $\frac{1}{4}$ c minced garlic, cook for about a minute.
- ⑥ Then stir in the honey, water, vinegar, and 1 ts red pepper flakes. Let cook for a few minutes or until it

begins to thicken. Add back in onions

- ⑦ Add pork chops back into the skillet for 5-10 mins
Turn half way though.

Potatoes

- ① Put a pot of water on hi heat, to boil.
- ② Peel and chop potatoes
- ③ Put potatoes in boiling water, cook until soft and tender.
- ④ Chop green onions and crumble the bacon. put aside
- ⑤ Drain and put the potatoes back in pot. Add heavy whipping cream, chicken granulated bouillon and $\frac{1}{4}$ c butter, then smash until creamy.
- ⑥ Put back on low/medium heat and add sour ~~cream~~ cream and cheese, stir until cheese is melted and well combined.
- ⑦ After placing potatoes on plate, add chopped green onions and crumbled bacon on top.

Garlic Butter

- ① Put $\frac{1}{2}$ c + 2 tbs butter in a small bowl with the dried parsley and 2 tbs minced garlic, mix until combined

Veggies

- ① Cut ends of asparagus and peel ends if too thick.

- ② Heat sauce pan on hi, add $\frac{1}{2}$ c garlic butter and $\frac{1}{4}$ ts red pepper flakes.
- ③ When pan is hot add asparagus and cover.
- ④ every now and then shake pan vigorously until al dente.

Plating

- ① Add potatoes to plate a little off center, put green onion and bacon on top.
- ② Place pork chop on the side of potatoes, then drizzle honey garlic sauce on top and add glazed onions on top for garnish.
- ③ Set asparagus criss/cross on the side of pork chops.
- ④ Finally add a dollop of garlic butter on side of the plate and pull down spoon to spread.