

BRANDY PEPPERCORN CHOPHOUSE PORK CHOP

Cracked peppercorns and a splash of brandy elevate Land O' Lakes' Butter Sauce into a bold, steakhouse-style finish for our Fully Cooked Grilled Pork Chops. This Brandy Peppercorn Sous Vide Pork Chop gives operators an elevated, higher-check entrée that plates beautifully with minimal labor.



Ingredients:

- (16 oz.) Land O' Lakes® Butter Sauce
- 5 lbs. Sandridge Fully Cooked Grilled Pork Chops
- ¼ cup Brandy
- 2 tbsp. Green Peppercorns, Cracked
- ½ cup Heavy Cream
- 2 tbsp. Shallot, Minced

Instructions:

1. Sauté shallot in a small amount of Butter Sauce over medium heat until softened.
2. Carefully add brandy and simmer until reduced by half.
3. Whisk in remaining Butter Sauce, cracked peppercorns, and heavy cream; simmer until slightly thickened.
4. Heat Sandridge Fully Cooked Grilled Pork Chops using desired method.
5. Plate pork chops and top with warm peppercorn sauce; serve immediately



Product	Description	Code #	Pack Size
 Gordon Choice® Fully Cooked Grilled Boneless Pork Chops	These succulent pork chops come pre-marinated in a savory blend of spices and chicken broth with fresh hints of onion and garlic.	215446	3 packs of 10 x 8oz*

*Raw pork chops are approximately 8 oz portions.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



SCAN TO VISIT OUR
GFS MICROSITE