



What to prepare before class:

Pan-Seared Pork Chop with Creamy Mashed Potatoes

Pan- Seared Pork Chop Steak

4 servings

Ingredients:

4 PIECES (about 1 ½ - 2 LB) of pork chops (preferably 1 ½ to 2" thick)

Juice from 1 large lemon

Drizzle of Extra Virgin Olive Oil - adjust if needed

4 cloves of garlic - peeled and grated - adjust if needed

Salt - ideally freshly ground

Pepper - ideally freshly ground

2 TBSP of frying oil - adjust if needed

½ stick (2 OZ) of butter - sliced to about 8 slices

Final touch:

Salt and pepper - ideally freshly ground

Optionally: Herb butter

Best served with:

Creamy mashed potatoes

Rustic potatoes with bacon and onion

Small side salad

Fries

Tools:

Please see the list of my favorite tools, including the buying options, here:

<https://www.tomthechef.com/toms-favorite-tools/>

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Plate

Silicone Brush

Optionally: Lemon Squeezer

Small Hand Grater or Garlic Press (for garlic)

Plastic Wrap

1x Large Sauté Pan or Stir Fry Pan (12" or more and ovenproof)

Tongs

Large Cooking Spoon



Food Thermometer

Additional preparation steps:

No additional preparation steps are needed.

Creamy Mashed Potatoes

4 - 5 servings

Ingredients:

2 LB of potatoes - peeled and diced or sliced *

¾ cup of heavy cream - warm (can be reheated in microwave)

Optionally: **1 clove** of garlic - peeled and grated

½ TSP of salt

¼ TSP of ground pepper - ideally freshly ground

*It really doesn't matter what size you dice potatoes for this recipe, but smaller pieces will cook faster.

Tools:

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Chef's Knife & Cutting Board

Measuring Spoons & Measuring Cups

Peeler

Medium Sauce Pan or Small Pot (about 4 QT)

Colander

Small Mixing Bowl (about 1 QT)

Kitchen Mixer with Whisk Attachment or Hand Mixer

Silicone Spatula

Small Hand Grater or Garlic Press (for garlic)

Optionally: Pastry Tips and Pastry Bags

Additional preparation steps:

No additional preparation steps are needed.

Bonus recipe (it will not be prepared in class):

Herb Butter

12 individual servings or two sticks of butter



Great for:

- Being melted on freshly cooked steak or fish
- Being served on bread of any kind
- Dipping any kind of vegetable or chips

Ingredients:

½ cup of herbs of your choice - fresh and briefly chopped*

1 clove of garlic - peeled and grated

2 sticks (½ LB) of butter - soft (room temperature)

1 TSP of Extra Virgin Olive Oil

¼ TSP of salt

Pinch of ground pepper

* The combination is up to you and your imagination. I have even used a combination of basil, sage, oregano, chives, parsley, and rosemary. If you prefer a stronger herb flavor, double the amount of herbs. Remove the leaves from the stem (the stem is often hard and should not be eaten, except for chives). Chop the herbs briefly; the final chopping will be done in a food processor.

Tools:

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Measuring cups and spoons

Kitchen food processor

Grater or press - for garlic

Silicone spatula

Decorating tip set with pastry bag or small disher (about 0.75 - 1 oz) or a set of small spoons

Baking sheet with parchment paper or plate

Optionally: Plastic wrap (food film)

Additional preparation steps:

If you decide to prepare this recipe, please do so before the class.

Bonus recipe (it will not be prepared in class):

Bacon-Wrapped Beans

4 servings (3 pcs per serving)

Ingredients:

Beans:

3 TBSP of frying oil - adjust if needed

1 LB of fresh whole green beans (or frozen – no defrosting necessary before cooking) *



Pinch of salt

Pinch of pepper

12 slices (about $\frac{3}{4}$ LB) of bacon (optionally substituted with turkey bacon)

* You are going to use about 6 – 7 beans in one wrap. That means you will need about 72–84 beans. That amount should be roughly present in 1 LB of frozen beans or even in shorter fresh ones. If your beans are too long, you can cut them in half. Or you can just go with the flow, as I do, and avoid counting, adjusting some super-long beans as you go. And in the end, you're surprised by the final count of wraps.

Tools:

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Chef's Knife & Cutting Board

Measuring Spoons & Measuring Cups

Large Fry Pan or Large Sauté Pan (12" or more)

Wooden Spoon or High-Temperature Silicone Spatula

Colander or Strainer

Medium-Size Baking Sheet with Parchment Paper or Silicone Mat

Additional preparation steps:

If you decide to prepare this recipe, please do so before the class.

Please let me know if you have any questions: tom@tomthechef.com