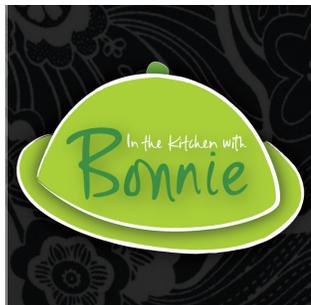


# *Double Pork Chop* *Breaded with Pork Jus & Creamed Bacon Brussel Sprouts*



## INGREDIENTS

1 double bone in pork chop  
1 cup seasoned flour  
1 cup blanched brussels sprouts  
2T chopped bacon  
6oz heavy whipping cream  
2T Pecorino Ramano shredded  
1T butter  
salt and pepper to taste

## DIRECTIONS

Bread pork chop in seasoned flour on all sides.  
Sear breaded pork chop in high heat pan on all sides.  
Put pork chop in a 450 degree oven for 15 to 20 min

While pork chop is cooking:  
Start bacon in medium high heat pan and add cream.  
Start reducing cream. When half reduced, add brussels sprouts and cheese. When thick and creamy add butter and seasoning.

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specialty of:  
Executive Chef Bradley Gilmore

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