

Menu

Mustard Maple Pork Chops

Chicken Pot Pies

Pizza Steak Sandwiches

Mustard Maple Pork Chops

3 tablespoons Dijon mustard, divided
½ teaspoon kosher salt
½ teaspoon freshly ground pepper
1 pound pork chops
2 teaspoons canola oil
¼ cup cider vinegar
2 tablespoons maple syrup

- Combine 1 tablespoon mustard, salt and pepper in a small bowl; rub all over pork.
- Heat oil in an ovenproof skillet over medium-high heat. Add pork and cook, turning once, until center is cooked. Transfer to a cutting board and let rest for 5 minutes.
- Add the vinegar to the pan and cook, scraping up any browned bits, about 30 seconds.
- Whisk in maple syrup and remaining 2 tablespoons mustard; simmer until the sauce is thickened, about 5 minutes.
- Add any accumulated juices to the sauce. Serve the pork topped with the sauce.

Chicken Pot Pies

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon black pepper
¾ stick cold unsalted butter, cut into pieces
1-¼ cups buttermilk

2 tablespoons butter
1 large onion
2 carrots, diced
1 stalk celery, diced
2 tablespoons all purpose flour
1-½ cups chicken stock
1 cup frozen corn
1 pound cooked chicken breast, shredded
Salt and pepper

- Preheat oven to 400 degrees.
- Sift together flour, baking powder, baking soda, salt, and pepper into a medium bowl.
- Blend in butter with your fingertips until mixture resembles coarse meal. Add buttermilk and stir just until a dough forms.
- Bring a sauté pan to medium heat and add the butter. Cook onions and celery until nicely softened.
- Sprinkle in the flour and cook, stirring, 1 minute.
- Add the stock; bring to a simmer and cook until thickened.
- Add the corn and chicken; cook until heated through. Transfer to a casserole dish.
- Drop biscuit mixture on top of casserole, leaving space between mounds.
- Bake until biscuit topping is golden brown and the casserole is bubbling, about 25 to 30 minutes.

Pizza Steak Sandwiches

1 teaspoon dried oregano
½ teaspoon salt
¼ teaspoon pepper
1 teaspoon dried basil
1 pound sirloin steaks
1 tablespoon oil

6 hoagie rolls
1 cup pizza sauce
12 slices provolone cheese

- Preheat oven to 400 degrees.
- Stir together the oregano, basil, salt and pepper.
- Season steaks with spice mix.
- Bring a sauté pan to medium-high heat and add the oil.
- Cook the steaks, turning once, 4 to 5 minutes per side for medium-rare.
- Remove from pan and let rest five minutes. Thinly slice the steaks.
- Divide the steak among the hoagie rolls. Top with sauce and cheese.
- Bake in the oven until roll is toasted and cheese is melted.