

# WELCOME TO MOLLY'S KITCHEN!

This is my first time writing and publishing anything I've made (in any kind of professional format that is) and I'm really excited to have this opportunity! Why did I start with pork chops? Mostly convenience to be honest. When I'm in the kitchen, I follow the 'waste not, want not' model and try to use what I have to make fun things. It's easier being in a restaurant kitchen but all of these recipes are things you can do at home! I had recently made my own canadian bacon and started thinking, what if I take a raw pork loin, cut it into pork chops, and stuff it with cheese and ham? So that's just what I did!

First and foremost, just because I do things completely from scratch does not mean that you have to and you shouldn't feel bad about it in the least. So to start, cut two pork chops about 1 and a half inches thick. You can go to your local butcher or grocery store and have them cut them for you, or find some thicker ones in the meat aisle. Next, cut a slice in the pork chops about halfway in. Place the cheese on top of the ham and roll it up. From there, stuff it into the pork chop as well as you can so none is hanging out of the sides. Season both sides of the pork chop with salt and pepper.

In a large sauce pan or cast iron skillet, you'll brown the pork chops on both sides and then throw them in the oven! While the chops cook, you can make your sauce. I used a homemade whole grain mustard in my mustard cream sauce (all credits for the sauce go to my colleague Blair!). If you're going with this option, you're going to need to start the mustard process the day before to give yourself enough time to complete the process! If not, store bought mustard will do just fine! The end product is a juicy, delicious version of a pork chop that you won't be disappointed with! I hope you enjoy it as much as I did!

## Ingredients

### Pork Chops:

- 2 boneless pork chops, 1 ½ inches thick
- ½ teaspoon salt
- 12 teaspoon pepper
- 2 thin slices havarti cheese (about 1 oz each)
- 2 thin slices deli ham (about 1 oz each)
- 3 tablespoons olive oil

### Sauce:

- 1 cup heavy cream
- 1 tablespoon whole grain mustard (recipe below if you'd like to make your own)
- 1 teaspoon fresh squeezed lemon juice
- 1 pinch grated parmesan cheese
- 1 tablespoon capers (optional)

### Whole Grain Mustard:

- 18 ounces apple cider vinegar
- 9 ounces yellow mustard seeds
- 9 ounces brown mustard seeds
- 9 ounces dark beer (I used Maduro Brown Ale from Cigar City Brewing Co.)
- 2 teaspoons light brown sugar (packed)
- ¾ teaspoon salt



## Instructions For the Chops and Sauce

1. Preheat the oven to 400°F.
2. Using a small sharp knife, make a pocket in each pork chop by cutting into the side of the chop, deep enough to fit the ham and cheese roll. Season both sides of the pork chops with salt and pepper.
3. Place Havarti cheese slices on top of ham slices and starting from one of the short ends, roll up. Tuck one ham and cheese roll into each pork chop pocket.
4. In a 10-inch cast-iron skillet or fry pan, heat olive oil over medium-high heat. Add the pork chops and cook 4 to 5 minutes per side or until golden brown, turning once. Transfer to a lightly greased 12x10x1-inch pan. Bake for 12 to 15 minutes or until pork is no longer pink (at least 145°F).
5. Meanwhile, in a small saucepan, heat cream, whole grain mustard, lemon juice, parmesan cheese (and capers if using them) over medium heat until slightly thickened. Remove from heat.
6. Place pork chops on serving plates. Serve with sauce.

## Instructions For Whole Grain Mustard

1. Combine vinegar, mustard seeds and beer in a medium bowl. Cover with plastic wrap and let stand at room temperature for at least 8 hours or up to 2 days.
2. Process soaked mustard seeds with sugar and salt in a food processor until coarsely ground and thickened, about 1 minute, scraping down the bowl as needed.
3. Transfer mustard to jar with a tight-fitting lid and let stand at room temperature until it achieves desired spiciness, 1 to 2 days. Transfer to the refrigerator. Mustard can be refrigerated for up to 3 months.