



Redskin Garlic Mashed with Grilled Pork Chop

Yield: 12 each entrée servings

Ingredients:

- 5 lbs Reser's® Special Request™ Red Skin Garlic Mashed Potatoes (71117.14451)
- 12 each 10 oz Pork porterhouse, marinated and seasoned with salt and pepper
- 6 cups Collard greens, braised
- 1 ½ cups Mustard BBQ sauce

Directions:

- 1. Heat the Special Request™ Red Skin Garlic Mashed Potatoes in hot water bath or steamer for 20 minutes, transfer to pan to keep warm.
- 2. Grill marinated and seasoned pork porterhouse to desired temperature, let rest in butter for 5 minutes before serving.
- 3. Plate 6 oz Redskin garlic mashed with 4 oz braised collard greens, grilled pork chop, and 1 oz mustard BBQ sauce.