



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.