



## MAPLE BOURBON PORK CHOP

### INGREDIENTS

- 4 each Center cut pork chops, (8 to 10 oz chop preferably)
- 1 cup Bourbon
- 3 tbs Brown sugar
- 1 each Garlic clove, minced
- 1 tsp Apple cider vinegar
- 1 tbs Worcestershire sauce
- 3 tbs Pure maple syrup
- 1 tsp Ground mustard
- 1 tsp Salt
- 2 tsp Pepper
- 1 tsp Smoked paprika
- 1 tbs Canola oil
- ½ cup Chicken stock

### DIRECTIONS

1. Pre heat oven to 425 degrees
2. In a small saucepan combine bourbon, sugar, garlic, vinegar, maple syrup, worcestershire and mustard. Bring to a boil, stirring constantly, then reduce heat to a simmer and let cook for 10-12 minutes, stirring occasionally. Remove from heat to thicken.
3. Season both sides of pork chops with salt, pepper and paprika.
4. Heat a cast iron skillet and add canola oil and add pork chops. Sear on one side for 2 minutes; turn and cook for 2 minutes more. Slowly pour chicken stock over the chops place into oven for 8 to ten minutes.
5. Remove let rest for 5 minutes
6. Plate and top with maple bourbon glaze.



# JAMAICAN SWEET POTATO STEAKS

## INGREDIENTS

- 3 lbs Sweet Potato, washed and cut into 1-inch slices (Steaks)
- 1 tbs Olive oil
- ¼ cup Brown sugar
- 2 tsp Sweet paprika
- 1 tsp Allspice
- 1 tsp Cinnamon
- 1 tsp Thyme leaves
- ½ tsp Clove
- 1 tsp Cayenne pepper
- 2 tbs Unsalted butter, melted

## DIRECTIONS

1. Pre- heat oven to 425 degrees.
2. Mix all dry spices with brown sugar in small bowl and set aside.
3. In large bowl melt butter, add olive oil and sweet potato slices. Toss coating to the sweet potatoes evenly with butter oil mixture. Sprinkle half of dry spice mixture over and continue to toss evenly spreading over sweet potato steaks.
4. Line sheet pan with foil or parchment paper.  
Place sweet potato steaks onto lined sheet pan in single layer.
5. Place into oven for 20 minutes, flip and sprinkle remaining spice blend over sweet potatoes.  
Return to oven for 15 minute or until fork tender.
6. Remove and serve immediately. Enjoy!





## MAPLE-BOURBON SMASH

### INGREDIENTS

- 1/2 ounce Pure maple syrup, preferably Grade A dark amber
- 1/2 ounce Fresh orange juice
- 1/4 ounce Fresh lemon juice
- 4 dashes Angostura bitters
- 1/2 Orange wheel
- 2 ounces Bourbon
- Ice
- 1 1/2 ounces Chilled seltzer

### DIRECTIONS

1. Gather your ingredients.
2. In a rocks glass, combine the maple syrup with the orange juice, lemon juice, and bitters.
3. Add the orange wheel and lightly muddle.
4. Add the bourbon and stir well.
5. Fill the glass with ice and top with the chilled seltzer.