

Alpine Ranch Pork Chops with Fall Artichokes

Pork Chops

1. Rinse pork chops and pat them dry. Then sprinkle them with salt and pepper and the spice mix included in the box.
2. Heat a skillet and when it is hot place the pork chops in the skillet.
3. Pork needs to be cooked through. The internal temperature needs to get to 160 degrees.
4. Once you sear the pork chop, turn it over and sear the other side. I sear each side for 3 to 4 minutes on each side. You don't not want to overcook pork, but make sure it is cooked through.

Artichokes

1. There will be a little piece of the stem on the bottom of your artichoke. Cut this off. Rinse your artichokes well.
2. Steaming the artichokes for 45 minutes is best.
3. If you do not have a pot that has a steam insert, you can fill a large stock pot about 4 inches up with water. Boil the artichokes for 45 minutes.
4. You will know they are done if you turn over and a fork goes into the heart easily.
5. To eat an artichoke, you peel off one leaf at a time and dip them in some of the sauce (container A) and sort of scrape the leaf with your teeth to get the meat of the artichoke off of the leaf. You will do this with every leaf until you get to the middle. When you get to the middle. There is a delicious heart. You will need to scrape off the "choke" that resembles cotton. Dip the heart in sauce... it is incredible too!!

*Container A Ingredients: Mayo, Ketchup, Mustard.

Plate

Your meal is ready to plate!! Place the pork chop on a plate and serve it with an artichoke and dipping sauce. Enjoy!!