

Cooking School

with the London Chef

Pork Chops with Peach & Charred Corn Salsa

Warm Herby Potato Salad

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen! These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for the best outcome.

Pork

Pork chops - thin, boneless pork chops/cutlets
Corn on the cob
Whole peaches (don't need to be completely ripe)
Red onion
Red pepper
Jalapeno
Cilantro
Lime
White sugar
Rice wine vinegar
Cumin
Salt & black pepper
Canola oil

Potatoes

Yukon gold potatoes
Fresh parsley
Fresh mint
Garlic
Salt
Olive oil

Equipment

Knife
Cutting board
Pot
Strainer
Large frying pan
Chargrill pan or cast iron (can use a normal frying pan also)
Mixing bowl
Tongs
Wooden spoon