

pork & lamb

inspired cuisine by
foodleigh.com



pork dishes

Pork tenderloin stuffed with apricots, pecans and breadcrumbs served with a cider cream sauce

Pork loin stuffed with spinach, portobellos and roasted peppers served with a boursin cream sauce

Pork and sauerkraut – braised tender pork with homemade sauerkraut and a touch of brown sugar

Pork ragu – braised pork shoulder with spinach, carrots, onions, garlic, zucchini and a rich hearty tomato sauce

Grilled pork tenderloin with creamy peanut soy sauce

BBQ ribs – slow roasted ribs with a spice rub finished with a sweet and spicy BBQ sauce

Pork scallopini saltimbocca – tender scallops of pork tenderloin sautéed with prosciutto, spinach and white wine finished with melted fresh mozzarella

Pork chops stuffed with crabmeat and served with a dijon cream sauce

Pork Dijon – delicate scallops of pork tenderloin sautéed with mushrooms, onions and garlic with a dijon cream sauce

Pork Madeira – tender scallops of pork tenderloin sautéed with asparagus and a madeira cream sauce

Grilled pork chops stuffed with apricots and glazed with apricot preserves

Crown roast of pork stuffed with apples, onions, mushrooms, breadcumbs and herbs served with a brandy apricot sauce

Pork tenderloin with fresh pears and a port wine mustard sauce

Maple orange glazed country ham – salty and sweet

Sausage and peppers – fresh Italian sausage with sautéed peppers and onions

Bangers and mash – fresh country sausage with pan sauce and creamy mashed potatoes

Creole skillet – andouille sausage, red beans and rice with herbs and spices

Kielbasa, bacon and pierogies sauteed with cabbage and onions – a flavorful explosion of yum!

lamb dishes

Roast rack of lamb with breadcrumbs, herbs and garlic with a Dijon cream sauce

Boneless leg of lamb stuffed with Dijon, garlic, spinach and mushrooms

Hazelnut crusted lamb chops with a cherry wine sauce

Irish lamb stew with bacon, onions, garlic, carrots and potatoes

Braised lamb shanks with dried plums, onions, garlic and red wine sauce

Moroccan lamb tagine with lamb shanks, barley, herbs, vegetables and chickpeas in a cinnamon scented red wine broth

“You can never put too much pork in your mouth as far as I’m concerned.”

*Lewis Black, Comedian
(b. 1948)*

foodleigh.com knows heartiness



Contact us today to find out about the awesomeness foodleigh.com has to offer.

610-763-3596 | eat@foodleigh.com