

PORK LOIN CHOPS IN DIJON SAUCE

This recipe, originally shared by New York Times, creates a mouthwatering way to enjoy the humble pork chop!

INGREDIENTS

- 1 tbsp butter
- 1 tbsp olive oil
- 4 Pork Loin Chops
- Salt and freshly ground black pepper
- 1/4 cup shallots, chopped
- 1/2 cup dry white wine
- 3/4 cup heavy cream
- 1 tbsp Dijon mustard (or add more to taste)
- 1 tbsp chopped parsley

METHOD

1. Melt butter in the oil in a large deep skillet over high heat. Season chops with salt and pepper and add them, browning well, about 2 or 3 minutes a side, reducing the heat slightly if chops brown too quickly.
2. Remove chops to a platter and pour off most of the fat. Add green onions or shallots and cook over medium-high heat until softened, about 1 minute. Add wine and bring to a boil, scraping brown bits off the bottom. Stir in the stock and return chops to the pan. Bring the sauce to a simmer, cover and cook until chops are tender, about 15 to 20 minutes.
3. Remove the chops to a warm platter; cover with foil to keep warm. Raise the heat and boil pan juices to reduce by half, about 2 minutes. Add cream and boil 2 minutes more, until sauce reduces a bit and thickens. Remove from the heat and whisk in mustard and the parsley, if using. Taste and add more mustard if desired. Immediately spoon sauce over the chops and serve.



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