

RUSTIC BRAISED PORK CHOPS

This rustic pork recipe is adapted from Marcia Kiesel's recipe featured on Food & Wine and is perfect for warming up on a cold night.

INGREDIENTS

- 1/4 cup extra virgin olive oil
- 4 Pork Shoulder Chops
- salt and freshly ground black pepper
- 170g Ziggys Rindless Bacon, cut into 2.5cm pieces
- 1 medium onion, finely chopped
- 5 garlic cloves, finely chopped
- 2 rosemary sprigs
- 4 whole cloves
- 1/2 cup + 1 tbsp dry red wine
- 2 cups chicken stock
- 500g unpeeled cocktail onions
- 2/3 cup mixed olives, rinsed
- 3 tbsp chopped parsley

METHOD

1. Preheat the oven to 160°C. In a skillet, heat 1 tablespoon of the oil. Season the pork with salt and pepper and add 2 chops to the skillet. Cook over moderately high heat, turning once, until browned, 6 minutes total. Transfer to a roasting pan and repeat with 1 more tablespoon of oil and the remaining 2 chops. Transfer these to the roasting pan too.
2. Add the bacon and the remaining 2 tablespoons of oil to the skillet; cook over moderate heat until the bacon is lightly browned. Add the onion and garlic, cover and cook over low heat, stirring, until softened. Add the rosemary and cloves and cook for 1 minute. Add 1/2 cup of the wine and boil over high heat for 1 minute. Add the stock and bring to a boil.
3. Pour the bacon mixture over the pork chops. Cover the roasting pan with foil and bake for 45 minutes. Turn the chops, cover and cook for 30 minutes longer.
4. Meanwhile, in a saucepan of boiling salted water, cook the onions until barely tender, 4 minutes. Transfer to a plate and let cool, then trim and peel the onions.
5. Add the onions and olives to the roasting pan, nestling them in the liquid. Bake uncovered for 20 minutes.
6. Transfer the pork, onions and olives to a platter, cover with foil and keep warm. Discard the cloves. Set the pan over high heat and boil the liquid until reduced to 3/4 cup, 5 minutes. Add the remaining 1 tablespoon of red wine to the sauce and pour it over the chops. Sprinkle with parsley and serve.



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