

## **PORK CHOPS WITH GREEN PEPPERCORN SAUCE**

**SOURCE: FOOD & WINE October 2001**

### **INGREDIENTS:**

1 TBS un-salted butter  
1 TBS extra-virgin olive oil  
4 10-oz pork loin chops, cut 3/4" thick  
Salt & freshly ground black pepper  
1 large shallot, minced  
1/4 C dry white wine  
1/2 C heavy cream  
2 TBS dried currants  
1 tsp brined green peppercorns, drained/crushed  
1 TBS finely chopped flat-leaf parsley

### **DIRECTIONS:**

In large, deep skillet, melt butter in olive oil. Season chops with salt & pepper - add to skillet - cook over moderately high heat, turning once, till browned (about 6 minutes total cooking time) - transfer to large plate.

Add shallot to skillet & cook over moderate heat, stirring frequently, till softened (about 3 minutes) - add wine - scrape up browned bits from pan bottom & cook till pan juices are reduced to 2 TBS (about 5 minutes). Add heavy cream, currants & peppercorns - bring sauce to simmer.

Return chops to skillet along with any accumulated juices - cover skillet tightly & simmer over moderately low heat till cooked through (about 5 minutes). Transfer chops to a platter. Stir parsley into sauce & season with salt & pepper. Pour over chops & serve at once.

**Wine:** A highly acidic light red will stand up to the briny peppercorns in the sauce, without overwhelming the mild pork chops - perhaps an Italian Barbera.

Serves: 4