

FRENCH ONION SKILLET CHOPS

4 boneless pork loin chops (about 1 to 1 1/2 pounds), trimmed
Salt and pepper to taste
1 TBS vegetable oil
1 medium onion, sliced
2 cloves garlic, slivered
1 can (14 1/2 oz) beef broth (divided)
1/4 C dry white wine (optional)
1 tsp Worcestershire sauce
3 TBS flour

Season both sides of meat with salt & pepper. Heat oil in large nonstick skillet over medium-high heat. Add onion - cover & cook stirring occasionally till wilted (2 to 3 minutes).

Uncover & cook until caramelized (3 minutes). Add garlic. Push onion & garlic to sides of pan. Add pork; cook till browned (2 to 3 minutes on each side).

Reserve about 1/2 C broth. Add remaining broth, wine & Worcestershire sauce to skillet; bring to boil. Cover, reduce heat & simmer till pork is tender & meat thermometer registers 155° F (5-7 minutes).

Transfer meat to platter. Stir flour into reserved broth. Bring liquid in pan to boil over medium-high heat. Slowly whisk in flour mixture. Cook, whisking frequently till thickened (1 to 2 minutes).

Makes 4 servings

Tested by Dierbergs Home Economists