

Crisco's® PORK CHOPS DIJON

These pork chops make a great dish to serve to your family, and special enough to serve to dinner guests, too. Prepare it in advance for those nights you are in a rush.

Recipe Cookbook: Crisco® "We Cook" Cookbook

Prep Time: 10 minutes Cooking Time: 1 hour

INGREDIENTS:

4 pork chops (1 1/4" thick)
1/2 tsp salt
1/2 tsp freshly ground black pepper
2 TBS CRISCO Oil
1/2 C finely chopped onion
2 tsp jarred minced garlic (or 1 large garlic clove, peeled/minced)
1/2 C dry white wine (or beef stock or broth)
1 C brown gravy
3 TBS sweet pickle relish
2 TBS Dijon mustard
2 tsp cornstarch
2 TBS cold water

DIRECTIONS:

Trim fat from pork chops. Sprinkle with salt & pepper. Heat Crisco Oil in 10" or 12" skillet on medium heat. Add chops. Brown well on both sides. Remove from pan.

Add onion & garlic to pan. Cook on medium heat 3 minutes, or till onion is translucent. Add wine, gravy, relish & mustard to skillet. Stir well. Return chops to pan. Bring to boil. Reduce heat to low. Cook chops, covered, 20-30 minutes, or till tender.

Mix cornstarch with water - add to gravy. Simmer 2 minutes, or till lightly thickened. Serve immediately.

Serves: 4

Note: This dish can be prepared up to 2 days in advance & refrigerated, tightly covered. Reheat on low heat till hot. The same sauce works well with chicken breast halves, thighs or drumsticks.