

## **PORK CHOPS PIQUANT**

Source: *Saveur* May/June 2002

### **INGREDIENTS:**

5 TBS extra-virgin olive oil  
2 lbs thin-cut pork chops  
Salt & freshly ground black pepper  
1 medium yellow onion, peeled/diced  
6 TBS red wine vinegar  
1 C white wine  
8 gherkin (or any available kind) pickles, sliced  
2 TBS Dijon mustard

### **DIRECTIONS:**

Heat 2 TBS oil in large heavy-bottomed skillet over medium-high heat. Generously season chops with salt & pepper. Working in batches, fry chops till browned on each side & just cooked through (about 1 minute per side) - transfer to plate, loosely cover with foil to keep warm - set aside.

Add remaining 3 TBS oil to same skillet over medium-high heat - add onions & sauté, stirring often, till soft & just beginning to brown (3-5 minutes). Add vinegar & cook, stirring & scraping browned bits stuck to skillet bottom, till reduced by 3/4 (about 1 minute) - add wine & cook till reduced by half (5-6 minutes). Stir in pickles, mustard + accumulated juices from chops. Reduce heat to medium & cook till sauce thickens (about 2 minutes). Season to taste with salt & pepper. Return chops to skillet & baste with sauce till warmed through (about 2 minutes). Serve.

Serves: 4