

Pork Chops in Wine Sauce

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This elegant recipe takes pork chops to a new level of sophistication, with a rosemary-sage rub and a thick wine sauce to finish it off. Served with a glass of wine and side of Dijon potatoes, this dish is perfect for special occasions.

Ingredients:

2 garlic cloves, chopped
1 teaspoon dried sage
1 teaspoon dried rosemary
1 teaspoon salt
Freshly ground black pepper, to taste
4 pork chops, 1-inch thick
2 teaspoons butter
1 teaspoon olive oil
 $\frac{3}{4}$ cup dry white wine

Directions:

1. In a large bowl, combine the garlic, sage, rosemary, salt and pepper. Rub the mixture firmly onto both sides of each of the pork chops.
2. In a large, heavy skillet, melt the butter and the olive oil over medium heat. Add the chops and cook until browned on both sides, 6 to 8 minutes total.
3. Add wine to skillet and bring to a boil. Cover, reduce to a simmer, and cook until chops are tender and juices run clear, 25 to 30 minutes.
4. Remove chops from skillet and set aside. Bring juices in skillet to a boil over high heat and cook until liquid is reduced and syrupy, 2 to 3 minutes. Pour over chops and serve.