
Casserole Saute`d Pork Chops

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

Servings: 6

6 rib or loin chops, one-inch thick and previously marinated

3 to 4 tablespoons cooking oil or reduced pork fat

2 tablespoons butter

2 halved cloves garlic (optional)

1/2 cup vermouth or white wine or beef bouillon

Dry the pork chops on paper towels. In a casserole, heat the oil until it is almost smoking and brown the chops a few at a time on each side. Remove them as they are browned. Pour the fat from the casserole and add butter and garlic. Return the chops, overlapping slightly.

Cover and heat the casserole until the meat is sizzling, then place in the lower third of the oven at 325 degrees for 25 to 30 minutes. Turn and baste the chops once or twice. The chops are done when the meat juices are clear yellow. Place the chops on a hot platter.

Remove all but two tablespoons of juices from the pan. Add 1/2 cup of white wine and boil down rapidly until about 1/2 cup of concentrated sauce remains. Taste for seasoning.

Pour over the chops and serve. If the chops are not to be served immediately, baste them with the sauce, cover loosely, and keep warm in the turned off oven.

Pork

Per Serving (excluding unknown items): 34 Calories; 4g Fat (99.5% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 10mg Cholesterol; 39mg Sodium. Exchanges: 1 Fat.