

## Pork

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# Mushroom Glazed Pork Chops

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**Servings: 4**

**Preparation Time: 20 minutes**

**Start to Finish Time: 40 minutes**

**10 ounces cremini mushrooms, trimmed and quartered**  
**8 ounces fresh shitake mushrooms, stems discarded, cut into 1-inch pieces**  
**2 cloves garlic, very thinly sliced**  
**1 teaspoon sugar**  
**1 tablespoon sherry vinegar**  
**1 teaspoon sherry vinegar (additional)**  
**salt and pepper**  
**1 tablespoon vegetable oil**  
**4 6-ounce boneless center-cut pork loin chops, 1-inch thick**  
**1 medium onion, finely chopped**  
**1/4 cup cognac**  
**1/4 cup light cream**  
**2 fresh sage leaves, thinly sliced**

Arrange the oven racks in the upper and lower thirds of the oven. Preheat the oven to 450 degrees.

In a 15 1/2 x 10 1/2-inch jelly-roll pan, spread the mushrooms in an even layer. Sprinkle garlic on top. Roast on the upper rack for 15 minutes or until the mushrooms are tender, the juices are released, and the garlic is golden brown.

Meanwhile, in a 9-inch pie plate or other shallow dish, mix the sugar, one tablespoon of the vinegar and 1/4 teaspoon of freshly ground black pepper. Add the pork and turn to evenly coat. There should be no excess liquid remaining.

Heat a 12-inch ovenproof skillet on medium-high. Add oil to the pan and swirl to coat the bottom evenly. When the oil shimmers and is almost smoking, add the pork.

Cook for 1 to 2 minutes or until browned. Turn pork over and cook 2 minutes longer. Transfer to the lower oven rack.

Roast 7 to 10 minutes or until barely pink in center. Transfer to a plate. Let rest.

In the same skillet, add the onion. Cook on medium for 5 minutes or until browned, stirring occasionally. Add the cognac and the remaining teaspoon of vinegar and cook for 30 seconds. Add the mushroom mixture with any juices and reduce the heat to low.

While stirring, add the cream in a slow, steady stream. Stir in 1/2 teaspoon of salt and 1/4 teaspoon of freshly ground black pepper. When the mixture bubbles, remove from heat.

Divide the pork chops and their juices among serving plates. Spoon the mushroom mixture over the pork and garnish with sage.

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Per Serving (excluding unknown items): 109 Calories; 6g Fat (72.2% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 7mg Sodium. Exchanges: 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.