

NORMANDY-STYLE PORK CHOPS



INGREDIENTS:

- 2 tablespoons butter
- 4 thick-cut pork chops
- Salt and Pepper
- 1 shallot, chopped
- 1/2 cup calvados or brandy
- 3/4 cup chicken stock
- 1/2 cup heavy cream
- 1 to 2 tablespoons Dijon mustard
- Granny Smith apples, sautéed
- Parsley for garnish

PREPARATION:

Melt butter in a large skillet over high heat. Season chops with salt and pepper and brown them well, 2 to 3 minutes a side. Remove chops to a platter and discard most of the fat from the pan. Add shallots and cook over medium-high heat until softened. Add calvados and bring to a boil, scraping up any brown bits off the bottom of the pan. Stir in the chicken stock and return chops to the pan. Bring the sauce to a simmer, cover and cook until chops are tender, about 15 minutes. Remove the chops from pan and cover to keep warm. Raise the heat and boil pan juices to reduce by half, then add cream and boil for about 2 minutes, until sauce thickens. Remove from the heat and whisk in mustard. Spoon sauce over the chops, add parsley garnish, and serve over sautéed Granny Smith apples.

Pair with Sarah's Vineyard Bentrock Vineyard Pinot Noir

