



Peppered Pork Chops with Whiskey Pan Sauce

For this dish, seek out thick pork chops to prevent the meat from getting too dry when pan frying. The sauce is also delicious made with brandy or bourbon.

- 2 tablespoons all-purpose flour
- 2 teaspoons three peppercorn blend, coarsely ground
- ¼ teaspoon salt, divided
- 2 bone-in center-cut pork chops (3/4 to 1 inch thick), patted dry
- 1 tablespoon minced shallot
- ¼ cup whiskey or lower-sodium chicken broth
- ½ cup heavy whipping cream

1. Combine flour, peppercorns and 1/8 teaspoon of the salt on large plate. Pat pork chops in flour mixture, pressing to adhere.
2. Heat oil in large nonstick skillet over medium-high heat until hot. Cook pork chops 6 -8 minutes or until browned on outside and pale pink in center, turning once. Remove pork; cover loosely with foil.
3. Add shallot to skillet; cook over medium heat 2 to 3 minutes or until soft, stirring frequently. Add whiskey; boil 1 to 2 minutes or until reduced by half, stirring to scrape up any browned bits from bottom of skillet. Stir in cream; boil 3 minutes or until reduced by half and slightly thickened. Stir in remaining 1/8 teaspoon salt; serve over pork.

2 servings

Wine – Pinot Noir from California or Chile