



French Pork Chops with Sweet Relish

Something strange is happening

These chops have built-in handles

1 Tablespoon (each) butter; canola oil

4 pork chops, French cut

Salt and black pepper to taste

Sweet Pickle Mustard Sauce

1/4 cup finely chopped shallots

1/4 cup dry white wine

1/2 cup beef stock

1/8 cup julienne or fine chopped sweet pickles or relish

1 Tablespoon Dijon mustard

2 to 4 Tablespoons unsalted butter

Salt and black pepper to taste

Chop parsley or chopped sweet pickles as desired

Melt 1 tablespoon butter with 1 tablespoon oil in heavy large skillet over medium heat. Sprinkle chops with salt and pepper. Add chops to large skillet and sauté until lightly browned, about 4 minutes per side. Cover skillet and cook until thermometer inserted into center of chops registers 145°F, about 9 minutes. Transfer chops to warm platter; tent with foil to keep warm. Remove; set aside excess oil, leaving small amount in pan.

Add shallots, lightly sauté to soften shallots. Add wine, scrape up brown bits; cook over medium to medium high heat until wine evaporates, about 2 minutes. Add back any juices from chops and beef stock to skillet. Whisk in pickles and mustard. Stir in butter to melt. Season with salt and pepper. Serve chops over sauce or spoon some sauce over pork chops. Sprinkle with parsley or chopped sweet pickles. Serves: 4

About the Recipe: These pork chops are easy to prepare and add a simple creamy mustard sauce that's flavored with sweet pickles or relish. For an elegant touch, prepare the pork chops using a French cut.

For More about preparing French Pork Chops See:
<https://www.youtube.com/watch?v=Be5uwmGFjng>
<https://www.youtube.com/watch?v=O7oQZFyoC7U>

Written Information about creating French cut pork chops:

Cut the meat and fat away from all sides of the rib bone. Then use the back of a knife to scrape the bone until its clean. This pushes back any stubborn connective tissue.

Pound chops to create even thickness or thinner chops as desired:

Sprinkle the inside of a plastic bag with water to keep the meat from sticking. Place one chop at a time in the bag and pound to the desired even thickness.

To cover chops with a crust:

Coat chops in flour, egg, then purchased or homemade bread crumbs. Fry chops in hot oil a large skillet. Cook in two batches if needed.