

Costolette Di Porco con Porcini

Serves 4

Ingredients:

½ oz dried Porcini mushrooms
2/3 C hot water
3 T Extra Virgin Olive Oil
Four 1" thick pork loin chops
Salt and fresh pepper
¼ onion, minced
1 clove of garlic, thinly sliced lengthwise
¼ C dry white wine
1/3 C chicken stock
½ t fresh lemon juice
1 T unsalted butter, at room temperature

Reconstitute the mushrooms in hot water for 20-30 minutes until softened. Remove them from the soaking liquid and set aside. Strain the liquid through a fine sieve, lined with a paper towel, and reserve 3 T for the pan sauce.

Heat the olive oil in a 12" sauté pan over medium high heat. Take 3-4 minutes to quickly brown the pork chops on both sides, sprinkling them with salt and pepper as you turn.

When the chops are golden brown, lower heat to medium low and cook 8-12 minutes, turn once. Check for doneness at 8 minutes. Be careful not to overcook them or they will dry out. Once they are done, remove to a serving platter.

Spoon off all but about 2 T fat from the pan. Turn the heat to medium high and add the onions and sauté 2 minutes. Add mushrooms and garlic. Stir and sauté one minute. Add the reserved mushroom liquid and boil it down to nothing in about 2 minutes. Then, turn the heat to high, stir in the wine and deglaze the pan. When it has cooked off, stir in the stock and simmer 1 minute. Stir in the lemon juice and cook a few seconds. Remove the pan from the heat. Stir in the butter and spoon the sauce over the chops. Serve.