

PORK CHOPS BUDAPEST WITH PICKLE-TOMATO SAUCE AND SHERRY



(Serves – 2) (Prep. – 20 mins. + Cooking – 45 minutes = 1:05 hr./mins.)

Ingredients:

- 2 – pork chops – center cut, bone-in, rib chops (about 1" thick) - **Never buy lean chops.** (See Info Booklet.)
- 1 ½ – tbsp. onions, chopped fine
- 4 – tbsp. good grade sour cream (Breakstone's®)
- 1/2 – cup tomato sauce (Hunt's®)
- 1 ½ – tbsp. dry sherry (not cooking sherry)

- 3 – tbsp. garlic dill pickle, chopped fine – (Ba-Tampte® brand) – do not buy **half garlic** or the type of “deli-style” pickle offered by some brands or sold in delicatessens
- 1/2 – tbsp. olive oil
- 1/2 – tbsp. unsalted butter
- Salt & freshly ground pepper, to taste

Special Equipment: 10" steel sauté pan (with cover).

1. Rinse the chops in warm water and pat dry. Measure the sour cream into a small bowl and refrigerate. Add the oil and the butter to the pan over med./high heat. When the butter foam starts to turn brown, add the chops and cook until they are golden brown on both sides, about 5 mins. per side. (If a chop's edges begin to curl, cut about 1/2" into the curling edge.)



2. Reduce heat to med./low and turn the chops so that the brownest side is up. **Cover the pan** and cook chops for 11 mins. Turn the chops over, cover the pan, and cook the chops for another 11 mins.



3. (3 mins.) Keeping the heat on med./low, add onions to the pan, stirring onto pan bottom. Cover and cook for about 2 mins., until onions are soft and tender (but not brown).

4. (5 mins.) Keeping the heat on med./low, add the tomato sauce and sour cream, with the pan uncovered, stirring with a whisk to combine. Heat just until the sauce begins to simmer. Placing a wooden spoon on the side of one of the chops, move both of them around the pan to mix the sauce. Then turn them over, coating both sides. Keeping the heat on, stir in the pickle, sherry, pepper, to taste, and a **light** salting, to taste. Again move the chops around the pan to mix the sauce. Turn the chops once or twice to coat.



5. (3 mins.) Remove the chops to two plates and top each with an equal amount of the sauce, using a rubber spatula to remove all the sauce from the pan. Serve.

————— **ENJOY!** —————