

Chardonnay Pork Chops

1 ½ c. chardonnay*

2 T. flour

¾ t. dry mustard

¼ t. salt

¼ t. blk. Pepper

4 pork chops

2T. butter

1 chopped onion

1 c. cold beef stock

Method:

Put one T. of flour, the mustard,, salt and pepper in a plastic bag, along with the pork chops, and shake until the chops are well coated.

Melt butter in pan, and sauté the onions over medium heat, for about two minutes. Add the porkchops, browning both sides. Add ½ c. chardonnay wine, cover and simmer for one hour.. Add ¼ c. chardonnay every 15 minutes to keep the chops simmering. Remove the porkchops, add remaining flour to pan, and mix. Add stock, and whisk until gravy thickens. Smother the porkchops with gravy, and serve over rice with freshly steamed vegetables.

*I recommend an unoaked, or very slightly oaked chardonnay

