



# *Mushroom Pork Chops*

## *Paired with Cabernet Franc Reserve 2012*

### Ingredients

- 4 bone-in rib/center cut pork chops
- 3 Tbsp. butter
- ½ cup flour
- 1 tsp. salt
- ½ tsp. garlic powder
- ¼ tsp. pepper
- 8 oz. fresh Crimini mushrooms, sliced in half
- 2 cloves garlic, minced
- ½ tsp. salt
- ½ tsp. pepper
- 1 cup Cabernet Franc Reserve
- ½ cup heavy cream

### Preparation

1. Mix the flour, salt, garlic powder, and pepper on a plate and dredge pork chops in seasoned flour.
2. Heat a large (12-inch or larger) skillet over medium-high heat. Add 2 Tbsp. butter (it will brown, it's OK). Brown pork chops on both sides. Remove and set aside.
3. Add the remaining butter and lightly sauté the mushrooms and garlic.
4. Deglaze pan with the Cabernet, scraping up all the browned bits at the bottom of the pan. Add the additional ½ tsp. of salt/pepper if necessary.
5. Place pork chops back in the pan with the sautéed mushrooms and garlic. Heat the wine to a simmer, cover and reduce heat to low. Cook for 20-25 minutes. Remove chops and mushrooms to a serving platter; cover and keep warm while making sauce.
6. Turn heat under skillet up to medium-high. Stir in the ½ cup heavy cream. Simmer until sauce is reduced by 25% (about 5 minutes).
7. Pour sauce over chops and mushrooms on serving platter.