

# Idiot's Kitchen Shopping List – Pork Chops with Porcini Mushrooms

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Marcella Hazan



2 Center Cut, Bone in Pork Chops,  $\frac{3}{4}$  to 1 inch thick

Olive Oil (divided for cooking pork and for cooking mushrooms)

White Wine

Diced Tomatoes (about  $\frac{1}{2}$  a can, drained)

Heavy Cream

$\frac{1}{2}$  ounce Dried Porcini Mushrooms\* (usually half a package)

White Button Mushrooms (regular mushrooms)

Salt & Pepper



Look for dried Porcini Mushrooms in the produce section near the regular mushrooms. The unused dried mushrooms will keep (practically forever) in their plastic container in the refrigerator.