

Idiot's Kitchen Recipe – Pork Chops with Porcini Mushrooms

Recipe from www.idiotskitchen.com – Adapted from Marcella Hazan



Ingredients:

2 Center Cut, Bone in Pork Chops, $\frac{3}{4}$ to 1 inch thick
4 Tablespoons Olive Oil (divided for cooking pork and for cooking mushrooms)
 $\frac{1}{2}$ cup dry White Wine
 $\frac{1}{2}$ cup canned Diced Tomatoes, drained
 $\frac{1}{4}$ cup Heavy Cream
 $\frac{1}{2}$ ounce Dried Porcini Mushrooms (usually half a package)
 $\frac{1}{4}$ pound White Button Mushrooms (regular mushrooms)
Salt & Pepper

Place $\frac{1}{2}$ ounce of dried porcini mushrooms in a small bowl. To rehydrate the mushrooms, cover with 1 cup hot water and let rest while you prepare the pork chops and other ingredients.

Heat 2 Tablespoons of Olive Oil over medium high heat in a large sauté pan. Brown the pork chops quickly (2-3 minutes per side) until golden brown. Turn the heat down to medium and add $\frac{1}{2}$ cup dry white wine. Scrape up any brown bits from the bottom of the pan. Add $\frac{1}{4}$ cup heavy cream and $\frac{1}{2}$ cup drained, diced tomatoes. Season with salt & pepper and stir the sauce to distribute the ingredients around the chops.

By now the porcini mushrooms should be soft and should have created a strong flavored liquid. Strain the mushrooms but **SAVE the liquid**. Since porcinis can be gritty, rinse the rehydrated mushrooms quickly under cool water. Chop the mushrooms into small bits and add them to the pork chops and sauce. Cover the pan with a lid but leave the lid slightly ajar. Cook the pork chops for 45 minutes to 1 hour depending on the thickness of the chops.

While the chops cook, strain the liquid from the porcini mushrooms through a strainer lined with a paper towel. Place the liquid into a small sauce pan and place over medium high heat. Boil the mushroom liquid until reduced by half. Rinse and thinly slice $\frac{1}{4}$ pound regular button mushrooms. Sauté the mushrooms in 1-2 Tablespoons of olive oil until they are golden brown and have released their liquid. Pour the concentrated, reduced porcini liquid over the mushrooms and cook until all of the liquid has been absorbed. Set the mushrooms aside until the chops are done.

When the pork chops are tender and have cooked 45-60 minutes, add the sliced mushrooms to the sauce. Continue to cook for 5 more minutes, uncovered over medium heat to thicken the sauce.

Makes 2 servings but can easily be doubled.