

# TERRA D'ORO

## SKILLET PORK WITH BLUE CHEESE SAUCE

SERVE WITH TERRA D'ORO ZINFANDEL

### INGREDIENTS

- 2 pork chop (or center loin cuts)
- Sea salt & black pepper to taste
- Glug of olive oil
- Glug of red or white wine
- 2-4 small shallots, minced
- 1/4 cup preserved meyer lemon rind (optional, crumbled)
- 1/2 cup heavy cream
- 2 ounces blue cheese, crumbled
- 1 lemon, juiced

### ALSO SERVE WITH:

- Roasted vegetables or braised greens
- Mashed potatoes or polenta



### INSTRUCTIONS

1. Preheat a large skillet, preferably a heavy bottomed pan like a cast iron, on medium high heat. If using thicker pork chop, preheat the oven to 350 F because you may need the oven to finish cooking the pork chop after searing. Pat the pork chops dry and season with salt and pepper.
2. Add a glug of olive oil to the hot skillet. Increase the heat to high and sear the pork chops. Sear on each side for 3-4 minutes until the pork releases from the pan and a golden crust forms. If the pork chops are thick-cut, transfer the skillet to the oven and roast for 5-8 minutes until the internal temperature of the pork chops is 145 F.
3. It's time for the pan sauce! Remove the pork chops from the skillet and place the skillet over medium heat. Add the shallots, and preserved meyer lemon rind if using. Saute until the shallots are soft, 1-2 minutes. Deglaze the skillet with a glug of wine, about a 1/4 cup and reduce the wine until almost dry but still coating the bottom of the skillet.
4. Add the heavy cream to the skillet, bring to a boil, and reduce slightly until glossy and thickened. Add the blue cheese crumbles and juice from 1 lemon. Stir to incorporate the sauce. If the sauce is too thick, add a bit of water 1 tablespoon at a time. If the sauce is too thin, add a bit more blue cheese and reduce. Taste the sauce and season with salt and pepper.
5. Slice the pork chops and serve over the blue cheese sauce.

*Recipe curated by Chef Justin Lewis, Amador County*