



Foxy Picanté Pork

From our good friends, Greg & Deb Cody

Ingredients

5	Boneless pork chops, lightly pounded
3 cloves	Garlic, quartered lengthwise
¼ C.	Olive oil
¾ C.	Hunt Country Vineyards <i>Foxy Lady White</i>
¾ C.	Chicken broth
Juice of 1	Lemon
¼ C.	Capers, liquid removed
3 Tbs.	Butter
¼ C.	Flour
½ tsp.	Salt
¼ tsp.	Pepper

1. Pound pork lightly. Mix flour, pepper and salt together and dredge pork in mixture.
2. Heat olive oil in large bottom pan and place pork, along with quartered garlic, in to pan on medium-high heat until pork is done. Do not let the garlic burn – when garlic is browned, remove it to separate bowl and save.
3. Remove cooked pork and place in a 200° oven to keep it warm.
4. Deglaze the pan with the wine and broth, add garlic back into pan and mash it slightly.
5. Cook until wine and broth lightly thickened (reduced) and add butter. When butter is melted add lemon juice and capers – cook 1 minute.
6. Return pork to pan until warmed through, turning over once to get flavors on all side of pork.
7. Serve, placing a little sauce over each pork tender when serving. Great with steamed veggies as side dish. Enjoy it with a glass of Hunt Country Vineyards *Foxy Lady White*.

Serves 5