
◆ San Francisco Pork Chops ◆

Yields: 4 Servings

INGREDIENTS

4 medium pork chops browned and drained
1 clove garlic minced
1 teaspoon oil for frying
2 teaspoons oil for sauce
4 tablespoons dry sherry for sauce
4 tablespoons soy sauce for sauce
2 tablespoons brown sugar, packed for sauce
1/4 teaspoon crushed red pepper for sauce
2 teaspoons cornstarch for sauce
2 tablespoons water for sauce
1 bag egg noodles

INSTRUCTIONS

TIPS: BONELESS PORK LOIN CHOPS CAN BE USED. TRIM FAT COOKING TAKES ONLY 20 MINUTES.

TRIM PORK CHOPS OF FAT AND CUT INTO CUBES.

HEAT OIL IN SKILLET. BROWN CHOPS ON BOTH SIDES. REMOVE AND ADD A LITTLE MORE OIL IF NEEDED. ALSO START EGG NOODLES BOILING UNTIL TENDER THEN DRAIN.

SAUTE GARLIC FOR A MINUTE, BEING CAREFUL NOT TO BURN IT.

COMBINE OIL, SHERRY OR BROTH, SOY SAUCE, BROWN SUGAR AND RED PEPPER.

PLACE CHOPS IN SKILLET. POUR SAUCE OVER THEM. COVER TIGHTLY. SIMMER OVER LOW HEAT UNTIL CHOPS ARE TENDER AND COOKED THROUGH, 30-35 MINUTES. ADD A LITTLE WATER, 1 TO 2 TBSP IF NEEDED TO KEEP SAUCE FROM COOKING DOWN TOO MUCH. TURN ONCE. REMOVE CHOPS TO PLATTER. STIR IN CORNSTARCH DISSOLVED IN WATER. COOK UNTIL THICKENED.

POUR OVER CHOPS AND SERVE OVER WIDE EGG NOODLES

Internet

Cuisine : Main Ingredient :