

PORTUGUESE RED *with*
Pork Chops with Shallots

TOTAL: 35 MIN

4 SERVINGS

Four 8-ounce bone-in pork rib chops

Salt and freshly ground pepper

All-purpose flour, for dusting

2 tablespoons extra-virgin olive oil

1 tablespoon unsalted butter

4 large shallots, sliced (1½ cups)

¼ teaspoon anise seeds

½ cup dry red wine

1 cup chicken stock

1 teaspoon minced garlic

2 teaspoons tomato paste

1. Preheat the oven to 400°. Season the pork chops with salt and pepper and dust with flour. In a skillet, heat the oil until shimmering. Add the pork and cook over high heat for 1 minute. Add the butter, reduce the heat to moderately high and cook, turning once, until the chops are browned on both sides, 8 minutes. Transfer the chops to a baking sheet and bake in the oven until an instant-read thermometer inserted at the thickest point registers 145°, about 7 minutes.

2. Meanwhile, add the shallots and anise to the skillet and cook over low heat, stirring, until softened, about 8 minutes. Add the wine and reduce over moderately high heat to ¼ cup, about 2 minutes. Add the stock and reduce by half, about 5 minutes. Stir in the garlic and tomato paste and cook for 1 minute longer. Season with salt and pepper. Transfer the chops to plates and top with the sauce.

SERVE WITH Sautéed red chard.

WINE 2004 Ramos-Pinto Adriano.