

Ill Dad's Quick Pork Chops in Milk

Inspired by an Italian Pork Roast recipe, adapted for a quick meal Italian-American in style.

Prepare two 1/2in.-3/4in. rib or shoulder chops by scoring fat and piercing along bone, hammer as necessary to tenderize.

Heat 2T butter at medium high heat in large saute pan.

Fry about 3min at high heat, until first side well browned and chops heated through.

Turn chops, fry for another 3-4 min till cooked medium-rare.

Remove chops from pan. Drain all but 2T fat.

Drain 15oz. can sliced boiled potatoes, about 1/2C.

Add liquid to pan and deglaze pan at medium heat.

Add 1/2C cream, half and half or milk, reducing sauce.

Add fresh black pepper. Check and adjust sauce.

Add drained potatoes. Heat briefly.

Return chops to pan. Reheat thoroughly.

Serve with Sangiovese, Montepulciano D'Abbruzzo or other Italian economy table wine.