



DIRECTIONS

- Season pork chops with salt, pepper and garlic powder on both sides.
- Dredge chops in flour on both sides and set aside.
- Place 2 TBSPs olive oil in large sauté pan over medium heat.
- When pan is heated, add chops.
- Cook a couple of minutes, until light brown, and turn.
- Continue cooking for a couple more minutes on other side.
- Remove from sauté pan and place into a baking pan, previously greased with 1 TBSP olive oil on bottom only. Set aside.
- Without washing sauté pan, place the remaining 3 TBSPs of olive oil in it.
- Heat on medium heat and add sliced onion.
- Sauté until soft.
- Add 2 oz white wine and continue stirring.
- Onions will caramelize from the sugar in the wine.
- Add sliced peppers, pepper juice (from jar) and remaining 2 Oz of wine.
- Stir well until warm.

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Pork Chops with Vinegar Peppers

INGREDIENTS

- 6 pork chops, 1/2" thick
- 1 medium red onion, sliced thin
- 1 jar (16 oz) sliced Italian style cherry peppers, hot or sweet
- 1/4 to 1/2 cup of juice from the pepper jar
- 6 TBSPs olive oil, divided (2+1+3)
- 4 Oz white wine, divided (2+2)
- Salt, pepper and garlic powder to taste
- 1/4 cup flour
- Optional Side (recommend):
- 1.5 lbs bag of mini-medley potatoes (multi color), sliced
- Salt and pepper to taste
- Olive oil for frying potatoes (or vegetable oil)



NONNA'S TIPS ON PAGE 2

DIRECTIONS (CONT.)

- Shut off heat and pour pepper sauce mix over pork chops.
- Spread evenly over meat.
- Place baking pan in preheated 375F oven.
- Bake for 25-30 minutes.
- While chops are baking, cook the potatoes.
- Place about 1/2" deep amount of olive oil (not extra virgin) in frying pan.
- When oil is hot, add sliced potatoes.
- Stir to even out.
- Fry until both sides are golden.
- Remove from pan and place into a bowl.
- Season with salt and pepper.
- When chops are cooked (internal temperature between 145-160), remove from oven.
- Serve chops topped with peppers, onions and pan juices with the side of fried potatoes.
- Serves 4-6.

Pork Chops with Vinegar Peppers

NONNA'S TIPS

- You can use either hot or sweet Italian vinegar peppers according to your taste. If you want medium heat, use sweet peppers and add a little hot pepper to the recipe.
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- The juice from the pepper jar is full of flavor. You can use 1/4 to 1/2 cup according to your taste. If you prefer a less vinegary taste, use less jar juice and more wine (or broth).
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- Using flour on the chops will give you a creamier pan sauce and more flavor.
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- Fried potatoes are an optional side but complement this dish perfectly. If you don't want to fry the potatoes, use an air fryer or oven instead. Make sure to generously season them with olive oil, salt, pepper and garlic powder before baking them.