

## Featured Recipe



### DIJON PORK CHOPS

To pair with

**2014 CHARDONNAY,**

**STA. RITA HILLS**

*by Sherrill O'Neill*

*Longoria Wine Club Manager*

*Serves 4 people*

## Ingredients

4 THIN SLICED BONE-IN CENTER CUT PORK CHOPS

1 TABLESPOON OLIVE OIL

1/2 ONION THINLY SLICED

2 CLOVES GARLIC, COARSELY CHOPPED

1 TABLESPOON DIJON MUSTARD

2 TABLESPOONS WHITE WINE

1 SPRIG OF ROSEMARY, CHOPPED

SALT AND PEPPER

## *Method*

Salt and pepper both sides of the chops.

Brown the chops in the olive oil.

Combine the mustard and wine and spread over the top of the chops.

Add onion, garlic and rosemary.

Cover and simmer for 5 to 10 minutes.

*“People think I’m crazy when I suggest serving Chardonnay with pork, but I like the way the lively aspects of a crisp, well balanced Chardonnay play off the subtle earthy flavors of pork. Think pork chops and apple sauce.”*