

# MAIN COURSE

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## SAUTÉED PORK CHOPS WITH APRICOT-WILD MUSHROOM GLAZE

Serves 4

2 tsp Lapsang souchong tea leaves

1/2 oz mixed dried wild mushrooms

1/2 c apricot preserves

1 tsp unsalted butter or vegetable oil

Four 1-in/2.5-cm thick rib pork chops, blotted dry

Salt

Freshly ground black pepper

1/4 c ml dry white wine

Chopped flat-leaf parsley, for garnish

1. Bring 1/2 cup water just to a boil, pour over the tea leaves, and infuse for 5 minutes. Strain the tea over the wild mushrooms, pressing to extract as much liquid as possible. Allow the mushrooms to soften, about 15 minutes. Don't drain. Combine the softened mushrooms and any remaining liquid with the apricot preserves, stirring to blend well.
2. Heat the butter or oil over medium-high heat in a skillet just large enough to hold the pork chops. Cook until browned on one side, about 5 minutes. Generously season with salt and pepper, turn, and season the second side. Pour the preserve mixture over the meat, adjust the heat to medium-low, cover and cook until the pork is barely pink in the center, about 8 minutes.
3. Remove the chops to a heated platter, pour the wine into the skillet, bring the liquid to a boil and stir up any browned cooking bits. Pour the sauce over the chops, sprinkle on parsley and serve.