

Costolette di Maiale all'Arancia (Pork Chops with Orange)

A Recipe by Brian Cohen



4 pork loin chops, each about 1 inch thick
2 tablespoons olive oil
Salt and freshly ground pepper
½ cup dry Marsala wine
½ cup fresh orange juice
½ teaspoon grated orange zest
Orange zest strips for garnish

Pat the chops dry and season with salt and pepper. In large frying pan over medium heat, warm olive oil.

Add chops and cook about 5 minutes each side, turning once. Transfer to warm plate. Either tent with aluminum foil (don't allow foil to touch meat) or put in 150o oven to keep warm.

Add Marsala to the pan and raise heat to medium-high. Stir while reducing until slightly thickened (about 2 minutes). Add orange juice and bring to simmer. Return the pork to the pan and sprinkle with orange zest. Simmer while basting the chops with the pan juices for 2 minutes.

Transfer to individual plates, garnish with zest strips and serve immediately.