

San Francisco Chops

- 4 Pork chops, ½ to ¾ inch thick, about 1½ pounds
- 1 Tablespoons oil
- 1 Clove garlic
- 2 teaspoons oil
- 4 tablespoons dry sherry or broth
- 4 tablespoons Soy sauce
- 2 tablespoon brown sugar
- ¼ teaspoon Crushed red pepper
- 2 teaspoons cornstarch
- 3 Tablespoons water

Trim pork chops of fat. Heat oil in skillet. Brown chops on both sides. Remove and add a little more oil if needed. Sauté garlic for a minute, being careful not to burn it. Combine oil, sherry or broth, soy sauce, brown sugar and red pepper. Place chops in skillet. Pour sauce over them. Cover tightly. Simmer over low heat until chops are tender and cooked through, 30 to 35 minutes. Add a little water. 1 to 2 tablespoons if needed to keep sauce from cooking down too much. Turn once. Remove chops to platter. Stir in cornstarch dissolved in water. Cook until thickened. Pour over chops and serve.

Note:

Boneless pork loin chops can be used. Trim fat and pound to ¼ inch thickness. Cooking taken only 20 minutes.