

San Francisco Pork Chops

Simmered in a sweet, slightly spicy, soy and garlic sauce



SERVINGS
4-6

PREP TIME
15 MINUTES

COOK TIME
40 MINUTES

INGREDIENTS

Six 1" boneless pork chops

4 tbs of cooking wine or dry sherry

1 tbs vegetable oil

4 tbs of soy sauce

1 clove of garlic minced

2 tbs brown sugar

DIRECTIONS

Heat oil in skillet and brown pork chops on medium high heat for 6 to 8 minutes per side. Remove from skillet.

In a bowl whisk together all other ingredients to make sauce.

Saute garlic in skillet for 5 minutes then add chops back and cover with sauce.

Cover and simmer for 25-30 minutes on a low heat. Check every 10 minutes to see if you need to add 1 to 2 tbs of water.

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