



San Francisco Pork chops

- 1 T vegetable oil
- 1 clove of garlic minced
- 4 T of cooking wine or dry sherry
- 4 T of soy sauce
- 2 T brown sugar
- 6 1 inch boneless pork chops

Heat oil in skillet and brown pork chops on medium high heat for 6 to 8 minutes per side. Remove from skillet and saute garlic in skillet. In a bowl combine all other ingredience and whisk together. Put chops back in skillet and pour sauce over. Cover with lid and simmer for 25-30 minutes on a mdeium low heat. Check every 10 minutes to see if you need to add 1 to 2 T of water.

Serve with thin spaghetti or wide noodles.

Serves 4 to 6 people.