

## Pork Chops with Wine and Garlic

Courtesy of Ree Drummond and Food Network

Total time about 20 minutes

Serves 4

- 2 TBSP olive oil
- 3 TBSP butter
- Kosher salt and freshly ground black pepper
- 4 bone-in T-Bone pork chops, 1-inch thick (I used boneless about  $\frac{3}{4}$  inch thick)
- 16 cloves garlic, peeled (I used about 4 TBSP of minced garlic)
- 1  $\frac{1}{2}$  cups red wine (I used burgundy)
- 1 bay leaf
- $\frac{1}{2}$  cup beef broth, plus more if needed
- 1 TBSP balsamic vinegar

Heat the oil and 2 TBSP butter in a heavy skillet over high heat (I used cast iron). Salt and pepper both sides of the pork chops and sear them until nice and golden, about 2 minutes on each side. You will complete the cooking later. Remove the chops from the skillet and set aside.

Reduce the heat on the skillet to medium high, then throw in the whole garlic cloves. Stir them around and cook until they get golden brown, a couple of minutes. (If using minced, the garlic will cook very quickly so keep an eye on it or it will burn). Pour in the red wine, then add the bay leaf. Stir it around and cook, increasing the heat if necessary, until the sauce is reduced and thick, several minutes.

Stir in the broth and add the chops back to the skillet, arranging them so they are swimming in the sauce and allow them to cook several minutes. (If using thinner chops, cook down the broth a bit before adding the chops or they may be over cooked and tough). Add the balsamic vinegar and shake the skillet to distribute., then cook a few more minutes or until the chops are done.

Remove the chops from the skillet once more, then let the sauce reduce a bit more if needed, until it's very thick and rich and the garlic is soft. Swirl in the remaining 1 TBSP of butter and season with salt and pepper.

## Lemony Green Beans

Courtesy of Ree Drummond and Food Network

Total time about 15 minutes

Serves 4

- 1 LB thin green beans
- 2 TBSP butter
- Zest and juice of one lemon
- ¼ tsp of Kosher salt
- ¼ tsp of freshly ground black pepper

Snap off the ends of the green beans or use a knife to cut off the ends several at a time.

Heat a pan over a medium high heat and add the butter. (It helps to use a pan with a light-colored bottom so you can see the color change of the butter). Swirl the pan occasionally so the butter cooks evenly. As the butter cooks, it will change color from yellow to toasty brown and have a nutty aroma.

Add the green beans and sauté for 3 to 6 minutes so that the beans take on a little color and are tender. Add the lemon zest and juice, salt and pepper, and transfer to a platter in batches with tongs.