

Undici

Tuscan Pork Chop paired with *Undici*

Four thick pork chops
½ cup flour
½ cup Extra Virgin Olive Oil
8 cloves garlic, minced
1 ½ cups *Undici*

1. Preheat the oven to 550 degrees.
2. Lightly dredge each pork chop in flour. Heat the olive oil in a cast-iron skillet until it starts to smoke. Sear the pork chops on both sides.
3. Mound the garlic on the chops. Pour in one cup of wine. Cover and bake for 3 minutes.
4. Plate the chops. Add the remaining wine to the pan and reduce by 50% then pour over the chops.

