

Tuscan Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		Sweet Pepper Ragout
12	ounces	plum tomato (4-5)
3	tablespoons	olive oil
1/2	cup	red bell pepper - thinly sliced
1/2	cup	green bell pepper - thinly sliced
1/4	cup	red onion - thinly sliced
2	teaspoons	garlic - sliced
2	teaspoons	fresh basil leaves - thinly slivered
		salt and pepper
		pork chops
4		8-oz bone-in loin pork chops, 1 in thick
		salt and pepper
1/2	cup	all-purpose flour
2	large	eggs
1 1/2	cups	Tuscan Bread Crumbs
2	tablespoons	olive oil

To make ragout: Halve the tomatoes and gently squeeze out the seeds. Quarter them length-wise and slice across the quarters to make thin pieces, about 3/8 inch wide.

In a large saute pan, heat the olive oil over medium heat. Add bell peppers, onion, garlic and tomatoes and cook for about 4 minutes, or until tomatoes are soft and peppers are al dente.

Add the basil and season with salt and pepper. Cook for about 1 minute. Set aside and keep warm.

To make chops: Preheat oven to 400. Season chops with salt and pepper, and dust each with flour.

Whisk the eggs and 2 tablespoons of water in a shallow bowl and put bread crumbs in another bowl.

Dip the chops in the egg wash to coat on both sides and then dip into the bread crumbs to completely coat.

In a 10" saute pan, heat oil over medium heat. When hot, cook the chops for about 2 minutes on each side, or until golden brown. Transfer to a shallow baking pan.

Bake for 8-9 minutes. Turn and bake for an additional 8-9 minutes or until cooked through to 145.

Warm up ragout and spoon equally onto plates. Lay the chops on top and serve.

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Tuscan Bread Crumbs

Amount	Measure	Ingredient - Preparation Method
3	slices	thick cut white bread - crusts removed
1/2	cup	Parmesan cheese - freshly grated
1 3/4	teaspoons	garlic powder
3/4	teaspoon	freshly ground white pepper

Tear the bread into pieces and put in the bowl of a food processor with metal blade. Pulse until bread is ground into fine crumbs. You will have about 1 cup.

Transfer crumbs to a small bowl. Add cheese, garlic powder and pepper and mix well. You can freeze for up to one month.

Yield: "1 1/2 cups"