

Prosciutto and Mozzarella Stuffed Pork Chops with Mushroom Cream Sauce

I wanted to make something different for Tommy and I based this on the Pork Valdostana we get from one of our favorite local Italian restaurants, On The Corner Grill. I used Ondine Chattan Russian River Pinot Gris for creating the sauce and enjoying with dinner! I served this with caprese salad and garlic Parmesan risotto.

Serves 4

45 minutes to prepare

4 bone-in pork chops about 1" thick
8 slices prosciutto
12 slices fresh mozzarella from log salt
flour for dredging
2 eggs, beaten with a little water
1 cup Italian bread crumbs
1 cup Panko bread crumbs
1/2 cup butter (1 stick)
2 tablespoons olive oil
1/2 cup onion, chopped
8 oz. button mushrooms, sliced
3 garlic cloves, minced
1/2 cup white wine
1 cup heavy cream
nutmeg, salt and pepper to taste
fresh basil for garnish

1. Butterfly pork chops by laying with bone on cutting board toward non-dominant hand. Carefully slice through the middle of the thickness of the pork chop toward bone. Open the pork chop and pound each side thinner.
2. Lay 2 slices of prosciutto and 3 slices of mozzarella on one side of the pork chop, staying away from the very edge of the meat (it's okay if they overlap in the middle). Close pork chops and season outside with a little bit of salt.
3. Set up a dredging station using 3 containers that pork chops will fit in. First with about 1/2 cup of flour seasoned with a little bit of salt, second with 2 eggs, beaten with water and a little bit of salt, then third with a mixture of both bread crumbs.



4. Coat pork chops in flour (shaking off excess), then in beaten egg (letting excess drip off), and finally in bread crumbs coating both sides.
5. Preheat oven to 350 degrees Fahrenheit.
6. Melt butter with olive oil in large skillet over medium heat.
7. In batches, brown pork chops on both sides and remove to baking sheet.
8. Check doneness of pork chops with meat thermometer by inserting in thickest part of meat near but not touching the bone. Pork should be at least 145 degrees Fahrenheit. If pork is less than 145 degrees Fahrenheit, put in 350 degree oven until it reaches temperature. If pork is at or more than 145 degrees, reduce oven to 200 degrees and put pork in to keep warm while preparing sauce.
9. Add onions to butter and sauté over medium heat until translucent.
10. Add mushrooms to onions and sauté until golden brown.
11. Add garlic to mushroom mixture and sauté for one minute.
12. De-glaze pan by adding 1/2 cup white wine and cook until slightly reduced.
13. Add cream and reduce until thickened to sauce consistency.
14. Season with salt, pepper and nutmeg to taste.
15. Serve pork, topping with mushroom sauce and garnishing with fresh basil.
16. ENJOY!!!

