

 Prep: 10 minutes Cook: 30 minutes 4 servings

Dinner

Lunch

Meat & Poultry

Pork Chops with sweet and sour peppers

Description

Gordon Ramsay

Ingredients

for 4 servings

4 pork chops
2 red bell peppers
1 red onion
1 Fresh basil
1 Red wine vinegar
1 Olive oil
Pinch sugar
1 Garlic
Salt and pepper to taste

Conversion: *Ingredients in US units.*

Steps

- I. Saute finely sliced peppers in olive oil Add onion and garlic herb sugar and allow to caramelize Roll and chiffonade basil add to pan Saute for a few more minutes and set aside Cut fat at edge of chops and rub with salt and pepper Saute in hot skillet with olive oil Add whole garlic cloves and thyme Flip after 3 1/2 to 4 minutes Add butter and baste Allow to rest 5 minutes