

Pork Chops Gratinée

2 thick cut, bone in pork chops (about 1 1/2 inches thick)
sea salt
freshly ground black pepper
2 tablespoons lemon olive oil, or regular olive oil
1 onion, thinly sliced
1/2 cup white wine, more as needed
1 small head Savoy cabbage, thinly sliced
*1/2 cup cream **
4 ounces Gruyère cheese, grated

Preheat oven to 400°F.

Pat the pork chops dry using paper towels; season with salt and pepper. Heat oil in a large skillet over medium-high heat and brown chops well on both sides, don't worry about not cooking them all the way through, as they will finish cooking later. Remove chops and put them in a baking dish; set aside.

Sauté onions in same olive oil as chops, so that it gets some of the pork fat in addition to the lemon oil. Once they are soft and slightly browned from the drippings, add white wine ** and bring to a simmer. Add the sliced cabbage. Don't let the pan burn dry; if you need a tablespoon or more of wine, add it.

Once cabbage is wilted, reduce temperature to low and add the cream. Reduce the liquid until it is thickened. Spoon the mixture over pork chops. Sprinkle with grated Gruyère and season with salt and pepper to taste.

Bake until cheese is bubbling and golden brown – about 20 minutes. Let sit 5 minutes, allowing juices in the pork to settle.

Serves 2

My notes:

** I will used crème fraîche instead of cream in the future.*

It is my guess that this is what is used in France.

*** At this point, I might add a teaspoon of Dijon mustard to round out the flavors.*