

Braised Pork Chops with Savoy Cabbage
Costicine di Maiale con Verze
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Serves: 6

4 pounds Savoy cabbage (1 large or 2 medium heads)
6 tablespoons butter
6 tablespoons extra-virgin olive oil
6 pork loin chops, on the bone, 2-1/2 to 3 pounds
2 teaspoons coarse sea salt or kosher salt, plus more to taste
2 or 3 small branches fresh rosemary
1 cup white wine
Freshly round black pepper to taste

Recommended Equipment

A large pot for boiling the cabbage

A heavy-bottomed skillet or sauté pan , 13-inch diameter or wide enough to cook the all the chops in one layer

Bring 6 quarts of water to the boil in the large pot. Slice the cabbage head (or heads) in half, and cut out the core completely so the leaves will separate. Discard all tough and torn outer leaves, lay the cabbage halves cut side down, and slice crosswise into strips about 1-1/2 inches wide. Drop all the strips into the water, cover the pot, and return to the boil. Cook the cabbage until tender, about 15 minutes, and drain in colander.

When the cabbage is cooked, put 3 tablespoons each of butter and olive oil in the big skillet and set over medium-high heat. Season the pork chops on both sides with salt (about 1 teaspoon in all), and lay them in the hot skillet. Drop the rosemary branches onto the pan bottom.

Sear the chops on the underside, about 3 minutes, turn, and brown the second side for a few minutes more. The chops should still be rare-if you like them better done, cook a minute or two longer on both sides. Remove to a platter, and keep in a warm spot.

Pour the wine into the skillet and bring to a boil, stirring to deglaze any caramelization. Cook for just a minute or so, to dissipate the alcohol, the drop in the remaining 3 tablespoons of butter and 3 tablespoons of olive oil. Stir well until the butter melts and the liquid is bubbling.

Pile the cooked, drained cabbage in the skillet, turning the strips over as they heat and wilt in the pan juices. Sprinkle 1 teaspoon salt all over, and cook, tossing and stirring, until the pan is nearly dry and the cabbage shreds are just starting to caramelize.

Push aside the cabbage, lay the chops on the pan bottom, and pour in any meat juices from the platter. Still over medium-high heat, cook the chops for 2 or 3 minutes, turning them

over once or twice, just until they're heating through. Stir the cabbage so it continues to caramelize and pick up the flavor. Season with more salt and some freshly ground black pepper to taste.

Serve right from the skillet, or arrange chops and cabbage on platter and bring to table.