

Prosciutto-Wrapped Pork Chops
"Scotto Sunday Suppers and Other Fabulous Feasts"
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Servings: 6

Ingredients

6 bone-in center-cut pork chops (about 10 ounces each, 4 pounds total)
1 tablespoon roughly chopped fresh rosemary leaves
1 tablespoon roughly chopped fresh sage leaves
¼ tablespoon freshly crushed black pepper
¼ pound thinly slice Parma prosciutto
¼ cup extra-virgin olive oil

Preparation

1. Preheat oven to 375°F. season each side of the pork chops evenly with rosemary, sage and pepper.
2. Wrap 2 pieces of the prosciutto in one continuous band around each pork chop until the prosciutto meets. Heat the olive oil in a 10-inch, preferably nonstick sauté pan over medium-high heat and brown the pork chops evenly on both sides, about 2 minutes per side.
3. Place the pork chops on a baking sheet and roast for 15-20 minutes for medium and 30 minutes for well done.

Note: *Center-cut pork chops should be at least 1-1/2-inches thick with the fat trimmed away from the bone.*