



# *braised pork chops with five-spice and orange peel*

## ingredients

2 teaspoons kosher salt  
1 ½ tablespoons five-spice powder  
1 ½ teaspoons ground coriander  
freshly ground black pepper  
4 ¾-inch center-cut pork chops, bone in  
2 tablespoons peanut or olive oil  
¼ cup white wine or sherry  
½ to ¾ cup chicken broth  
strips of zest from ½ orange  
1 tablespoon grated ginger  
2 cloves garlic, peeled, crushed and chopped  
a wooden spoon



Heat oven to 325 degrees. in a small bowl, combine salt, five-spice powder, coriander and black pepper. put the pork chops in a large bowl, and sprinkle with the spice mixture, lightly coating the chops by patting and shaking them.

place a large sauté pan over medium-high heat for 2 minutes. add 1 tablespoon oil. place pork chops in pan, and brown well on both sides. pour off fat, then return pan to heat. add wine, broth, orange zest, ginger and garlic. bring to a boil, then cover pan and place in oven. braise until tender, about 1 hour. allow the chops to cool in the cooking liquid.

to serve, heat remaining 1 tablespoon oil in a large sauté pan. add chops, and cook until reheated and browned, about 2 minutes a side. if desired, serve with polenta or risotto.



My dog keeps looking  
at me as if he knows my  
secret, as if he and he  
alone can see my soul.  
That or he wants this  
pork chop.  
Dana Gould