



Creamy Garlic Bacon Pork Chops

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 5 minutes

This hearty skillet main is quick enough for a weeknight but fancy enough for company.

- 4 8-ounce pork chops, bone-in**
- 2 teaspoons kosher salt (divided)**
- 1 teaspoon black pepper (divided)**
- 6 slices bacon, thick sliced, chopped**
- 1 small yellow onion, thinly sliced**
- 4 cloves garlic, minced**
- 1 1/2 teaspoons fresh rosemary, chopped**
- 1/2 cup dry white wine**
- 1 1/2 cups heavy cream**
- 2 tablespoons Dijon mustard**
- 1/2 cup Parmesan cheese, shredded**
- fresh rosemary, for garnish: chopped**

A swift route to gourmet dining. Searing in the skillet yields a rich golden crust. The sauce, infused with rosemary and parmesan, gets a touch of sweetness from white wine and cream. Bacon adds a salty kick, while garlic melds seamlessly, enhancing without dominating.

Per Serving (excluding unknown items): 986 Calories; 74g Fat (68.4% calories from fat); 66g Protein; 10g Carbohydrate; 1g Dietary Fiber; 283mg Cholesterol; 2075mg Sodium; 4g Total Sugars; 3mcg Vitamin D; 448mg Calcium; 3mg Iron; 1132mg Potassium; 882mg Phosphorus. Exchanges: .

PREP CHOPS (15 minutes):

Sprinkle pork chops with 1-1/2 teaspoons salt and 1/2 teaspoon pepper. Let stand at room temperature for 15 minutes.

COOK CHOPS (30 minutes):

In a 12-inch cast-iron skillet, cook bacon over medium-high heat, stirring occasionally, until crisp, 10 to 12 minutes. Remove using a slotted spoon, and let drain on paper towels. Reserve 2 tablespoons drippings in skillet.

Add pork chops; cook until browned, turning once, about 3 minutes per side.

Remove from pan.

Add onion; cook, stirring occasionally, until tender, about 5 minutes.

Add garlic and rosemary; cook until fragrant, about 1 minute.

Add white wine scraping any bits on the bottom of the skillet; cook until reduced by half, about 1 minute.

Stir in cream, mustard, remaining 1/2 teaspoon salt, and remaining 1/2 teaspoon pepper; bring to a simmer.

Reduce heat to medium; cook, stirring occasionally, until slightly thickened, about 3 minutes.

Whisk in cheese until smooth.

Add pork chops; continue cooking, until a food thermometer inserted registers 145° and sauce is thickened, about 10-12 minutes more. Turn once about halfway through.

Stir in bacon before serving.

Garnish with rosemary, if desired.

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