

Pork Chops with mustard & capers served with green beans (or other veg) and new potatoes by Diana Henry

30 Minutes

Serves 4

Ingredients

1 tbsp olive oil

Salt and pepper

4 pork chops 225-250g (8-9oz) each

275ml dry white vermouth

250g double cream

1 ½ tsp Dijon mustard

2 tbsp capers, well rinsed of salt or brine

Method

Preheat the oven to 200°C/400°F/gas mark 6.

Heat the oil in a large ovenproof frying pan (or two smaller pans) over a high heat. Season the chops all over and cook them for two minutes on each side; you want them good and golden. Now brown the fat, too. Transfer the pan to the oven and cook for 12 minutes.

Wearing good oven gloves and being careful of the hot pan handle, pour the fat out of the pan; put the chops on a warm plate and cover to keep warm. Add the vermouth to the pan. Bring to the boil and reduce by half, stirring to pick up all the browned savoury bits on the pan, then pour in the cream. Boil until the sauce coats the back of a spoon. Take it off the heat, whisk in the mustard and add the capers. Taste; it's a strong sauce but it works well with the pork.

Serve the chops with the sauce spooned over the top.