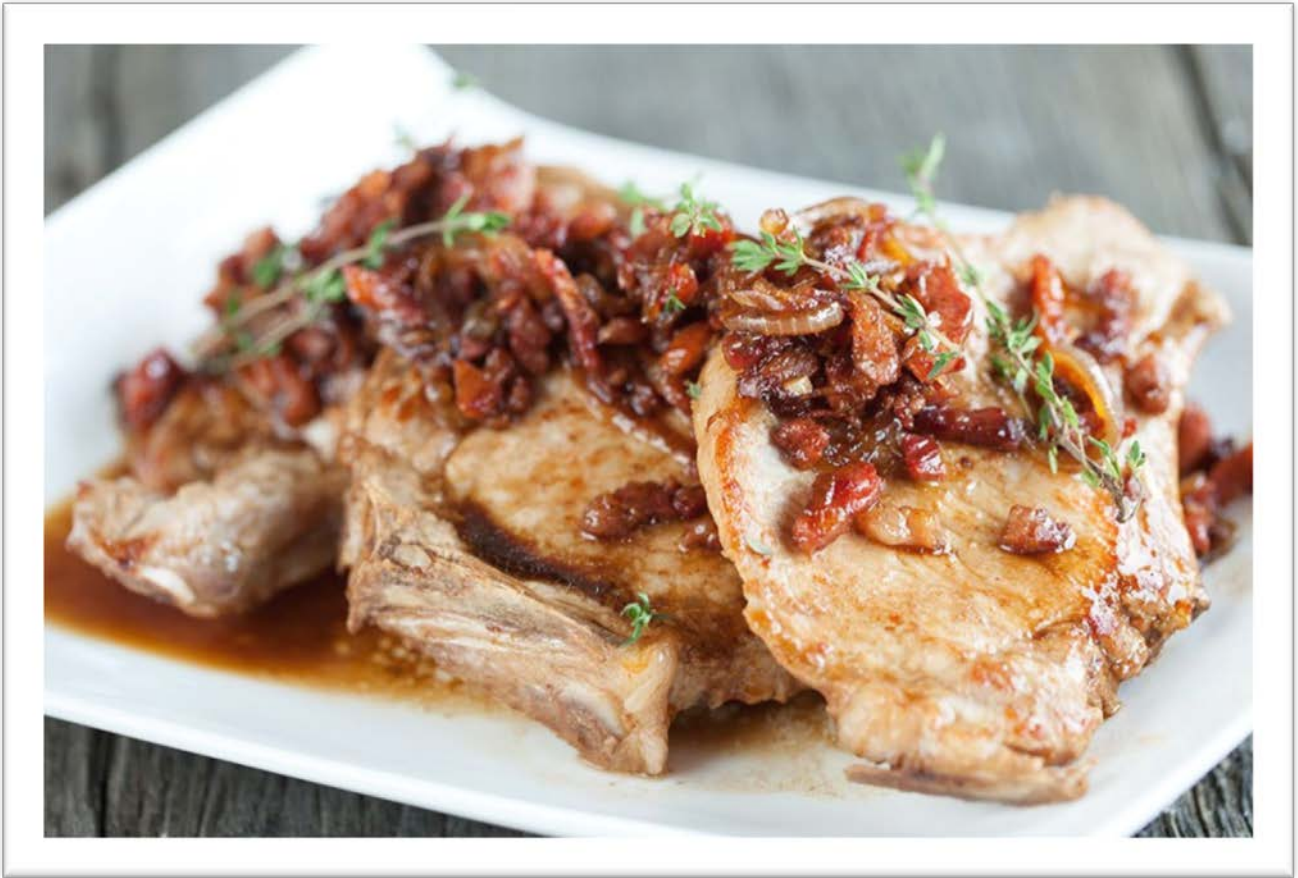


PORK CHOPS WITH CARAMELIZED ONIONS & SMOKED GOUDA



Serves 8

8 center-cut rib pork chops (1" thick, 8 oz)
6 Tbsp vegetable oil
1 Cup plus 5 Tbsp flour
1 tsp plus 1T Hungarian sweet paprika

8 Cups sliced onions (4 large)
1 tsp sugar
4 tsp minced garlic
4 Cups beef broth

3/4 Cup grated smoked Gouda cheese with rind (3 oz)
3 Tbsp butter

Preheat oven to 350F. Cover the pork in 1 Cup flour, shake off excess. Heat 3 Tbsp oil in heavy skillet and sauté until brown, about 3 minutes. Arrange pork in glass baking dish & sprinkle with 1 tsp paprika. Wipe skillet clean, add 3 Tbsp oil and heat over medium-high heat. Add

onions & sugar, stirring often, about 20 minutes or until brown. Add garlic and 1Tbsp paprika, sauté 1 minute. Place onions over pork & add enough broth to almost cover. Cover with foil and bake about 45 minutes until pork is tender. (This can be made a day ahead and refrigerated. Rewarm covered at 350F for 20 minutes.)

Reduce oven temperature to 200F. Transfer pork to large bowl. Strain onion mixture, reserving liquid, and return onions to baking dish, spreading evenly. Arrange pork atop onions and sprinkle with Gouda cheese.

Serving Suggestion:

Serve with oven roasted potatoes and your favorite DeLoach Vineyards Pinot Noir!