

# Stuffed Pork Chops Cordon Blue

Deb Feenstra

4 very thin pieces of prosciutto, Swiss mozzarella cheese, cut into thick julienne  
2 tablespoons of clarified butter can substitute cooking oil

For the sauce ingredients

1 tablespoon of butter

2 minced shallots

1 tablespoon of rosemary

4 oz. of mushroom chopped

2 tablespoon of garlic

½ cup of a good red wine such as cabernet or a shiraz

1 ½ cups of beef stock

Cornstarch to thicken to right consistency

3 tbs of heavy cream

1 tablespoon of Dijon mustard

2 tbs. of butter for finishing at the end

Heat oven to 425 degrees.

Wrap the cheese Julianne with 2 slices of prosciutto using a boring knife. Cut a pock into each chop to. Be able to stuff the cheese and the prosciutto, season with black pepper and salt. In an oven proof sauté pan, heat the butter. Or if you're using oil heat to 350 degrees. Add the chops and sauté until golden brown on each side. Flip them on the side and place in oven. Cook to internal temperature of 145. Take them out and let rest at least 10 minutes before serving to make the sauce in a reduction.

PAN. Heat some butter when hot. Add shallots and sauté a couple minutes, adding the rosemary, mushrooms and salt. Cook and tell the mushrooms have released all their water. Add the garlic and when fragrant. Add the wine and let it reduce by half, add stock and when hot thicken sauce as needed add cream turn off heat and add cream. Serve over chops.