Pork Chops with Chanterelle Wine and Cream Sauce

http://userealbutter.com/2019/09/10/pork-chops-chanterelle-wine-cream-sauce-recipe/

4 1-inch thick bone-in pork loin chops
sea salt
freshly ground black pepper
4 tbsps unsalted butter
1 lb. chanterelles, chopped into bite-size pieces
2 cloves garlic, minced
1/2 cup dry white wine
1/2 cup heavy cream
3 tbsps fresh Italian (flat-leaf) parsley, chopped

Note: I prefer to sous vide my pork chops and finish them in a pan-sear. If you prefer to pan-sear your pork chops the traditional way, here is the method I use: http://userealbutter.com/2016/04/18/pan-seared-pork-chops-recipe/. Either way, you should pan-sear your pork chops to incorporate the flavorful fond left in the pan into your chanterelle sauce.

If cooking the pork chops using sous vide method: Set your sous vide bath to your desired temperature. I use 140°F for a medium-rare doneness. You can refer to this recipe for different temperatures and results. Pat dry the pork chops. Season with salt and pepper on both sides. Vacuum seal each pork chop or place each in a ziploc and squeeze all of the air out before sealing using the displacement method (lower the bag with the pork chop into the water bath until all of the air is squeezed out without submerging the bag opening underwater, and seal the bag shut). Secure each chop in the sous vide bath and cook 1-4 hours (I cook for 1 hour). Remove the bags from the bath and remove each pork chop from their bag. Pat the chops dry, re-season with salt and pepper as needed.

If cooking with traditional pan-sear: Season both sides of each pork chop with salt. Set the chops on a rack over a dish (something to catch any drips) and refrigerate uncovered for 45 minutes or up to 3 days. Pat the pork chops dry and make two to three scores, about 1 inch apart, across the fatty outer edge of each pork chop. Cut through the fat and membrane to the meat – this helps to prevent buckling during cooking. Season the pork chops with pepper.

Pan-sear the chops (both methods): Melt 2 tablespoons of butter in a large frying pan (preferably NOT non-stick) over medium-high heat. When the butter begins to bubble, set the pork chops in the pan in a single layer. Cook for a minute or until the pork chops easily release from the pan (if they stick, they're not done, yet) and are browned. Flip the chops and sear the other side, about 1-2 minutes until they release easily and are browned. If cooking from raw, make sure the internal temperature reads 145°-160°F. Remove to a plate to rest.

Make the chanterelle sauce: Melt two more tablespoons of butter in the pan over medium-high heat. When the butter begins to bubble, add the chanterelles and sauté until they are lightly browned and cooked through. Add the minced garlic and sauté for another minute. Remove to a plate or bowl. Return the pan to medium-high heat and add the wine and any excess juice the pork chops have released while resting. Scrape the fond (flavorful browned bits) from the bottom of the pan and incorporate into the liquid. When the wine has reduced by half, stir in the cream and turn the heat down to medium flame. Allow the cream to simmer and thicken slightly. Season with salt and pepper. Stir in the cooked mushrooms and the chopped parsley. Serve over the pork chops. Serves 4.