

Here is a recipe for the "Coscia di maiale al forno" (baked pork chop):

Ingredients:

- \* 7 kg Pork chop
- \* 30 g Salt
- \* 6 cloves Garlic
- \* 125 ml Red wine vinegar
- \* 50 ml Cognac
- \* 0.5 l Water
- \* Oregano
- \* Rosemary
- \* Laurel

Preparation:

1. In a saucepan, combine the cognac and herbs. Bring to a simmer to remove the alcohol.
2. Once cooled, strain and add the remaining ingredients.
3. Cut deep slits 1cm diagonal on the pork chop, and stuff with the herb mixture.
4. Marinate the pork chop overnight.
5. After at least 12 hours of marination, place the pork chop in a grill tray and bake it at a low temperature.