



Maiale Ubriaco

often served with kale that is chopped and added just a few minutes before the dish is cooked, but during spring or summer, baked vegetables or seasonal lettuce make the best accompaniment.

Recipes

- 4-6 bone-in pork chops
- 1-2 garlic cloves, finely minced
- A few sprigs of fresh parsley, finely minced
- A pinch of fennel seeds
- A glass of red wine
- Salt and pepper

Steps:

1. Make a trito by finely mincing a garlic clove or two and a handful of parsley. Add it to a skillet large enough to hold all your pork chops in a single layer, together with salt, pepper and a sprinkling of fennel seeds.
2. Add your pork chops (well dried with a paper towel to aid browning) and brown just lightly on each side, for about 3 or 4 minutes per side, taking care to regulate the heat so that the garlic does not burn. Pour over some red wine, just a glassful or so, lower the heat a bit so the wine simmers gently.
3. When the red wine has almost completely evaporated, transfer the chops to a serving dish. Raise the heat to high and add a bit more red wine to deglaze the pan, reducing the wine to a syrupy consistency. Pour over the pork chops and serve immediately.