

Pork Loin Chops in Wine Sauce w. Mushrooms

Ingredients: 12 pork loin chops (approx. 1/4" to 1/2" thick)
3 cloves garlic
Sesame oil
1 cube Knorr's Caldo de Pollo
1 cup red wine
Sliced mushrooms
1/2 cup flour
2 tbsp seasoned salt
1 tbsp pepper (recommended is Bob's pepper, garlic, onion blend)

Preparation: Slice pork into 1/4" to 1/2" cubes.

Dredge in mixture of flour, seasoned salt, and pepper.

Mince the garlic cloves.

In a large frying pan, on medium high heat, add enough sesame oil to cover the bottom, and add the minced garlic cloves.

Add dredged meat, and brown.

When the meat is browned, pour in enough of the Caldo de Pollo to cover, add the wine and mushrooms, turn heat down to medium low, and cover the pan.

Let simmer for about twenty minutes.

Serve over a bed of rice.