



HOT AND SWEET PEPPER PORK CHOPS

4-1-inch thick center cut loin chops

Salt and pepper

2 T olive oil

1 yellow bell pepper, seeded and sliced

1 orange bell pepper, seeded and sliced

2 or more small hot peppers, (cherry Italian, jalapeno, or any other favorite) sliced

½ cup white wine or chicken stock

2 tablespoons chopped flat-leaf parsley

Add 1 T olive oil in large skillet heat over medium-high heat. Season pork chops with salt and pepper. Add chops cooking 5 minutes on each side. Transfer to a platter and cover with foil. Return pan to heat and add remaining olive oil and bell peppers. Saute 5 minutes, stirring frequently,. Add hot peppers, cook two minutes. Add wine or stock and scrape up pan drippings. Arrange peppers over chops and serve.