

Pork Chops with Yams and Apple Cider

Serves 6

- 1½ tablespoons olive oil
- 6 5-ounce center-cut pork chops, 1-inch thick
- 2 large onions, sliced
- 3 large yams (or red skinned sweet potatoes), peeled, cut into ¾-inch thick rounds
- 6 tablespoons butter
- 1 tablespoon fresh rosemary, chopped (or 1½ teaspoons dried)
- ¼ cup all-purpose flour
- 1 teaspoon salt
- 2 cups Breitenbach Spiced Apple wine
- 1 14½-ounce can chicken broth

Preheat oven to 350°F. Heat olive oil in heavy large skillet over high heat. Sprinkle pork chops with salt and pepper. Add pork chops to skillet; browning 2 minutes on each side. Using tongs, transfer pork chops to plate. Add onions to same skillet; sautéing until tender and golden, approximately 10 minutes. Arrange onions in bottom of large roasting pan (do not clean skillet). Top onions with sliced yams. Melt butter in same skillet over medium heat. Drizzle half of melted butter over yams. Sprinkle with rosemary. Top with pork chops in single layer. Add flour and salt to remaining butter in skillet. Stir over medium heat for 1 minute. Gradually mix in Spiced Apple wine and broth; bringing to a boil and stirring constantly. Boil 2 minutes, stirring frequently. Pour over pork chops.

Cover pan tightly with foil. Bake until pork is tender and juices thicken, about 1 hour. Transfer to platter.

Suggested OHIO PROUD Wines:
Breitenbach Spiced Apple
Breitenbach Millenium Chardonnay

Fred Davis, Jr., Chef,
Breitenbach Wine Cellars, Dover

Fred always had a passion for perfecting a barbeque sauce that would compliment baby back ribs. In his own kitchen by trial and error he found the combination of ingredients that matched the taste he was looking for. In 1986 he opened "The Rib Rack" in New Philadelphia. In 1991 Fred purchased and renovated a historic Victorian home in Dover and named the restaurant after his mother, Emanuella.

In 1997 Fred went to Breitenbach Wine Cellars and became involved in winemaking.