

Mexican Style Pork Chops – *Chuletas de puerco a la mexicana*

Ingredients

- 4 pork chops
- 2 large potatoes; washed
- 3 tomatoes; washed
- ½ white onion; peeled and chopped finely
- 2 cloves garlic; peeled and minced
- 4-5 fresh serrano peppers (or to taste, or jalapeños); washed and sliced
- 2 tbsp oil
- 1 cup broth or water
- Salt and black pepper, to taste
- Water, as needed, for blanching

Score a cross on the bottom of each tomato. Bring a pot of water to boil over high heat, then add the tomatoes. Blanch the tomatoes in the boiling water just until the skins begin to wrinkle and break up. Transfer tomatoes to a plate; remove and discard skins and stem spots from the tomatoes, then chop, and reserve. Season pork chops on both sides with salt and pepper. Warm up one tablespoon of oil in a large pan over medium heat. Add pork chops, in batches; fry for two minutes, then flip, to sear the other side for another two minutes. Transfer to a plate and repeat with the second batch; cover and reserve. Peel potatoes and cut up into cubes. Return the large pan to the stove over medium heat; add the second tablespoon of oil, then the onions. Sauté until onions start to become translucent, then add potatoes, stirring to coat; cook for two minutes, then add sliced fresh peppers. Stir and cook for one minute. Push food to open the centre of the pan and add minced garlic, cooking for ten seconds, then add tomatoes; stir, scraping brown bits from the bottom of the pan. Allow tomatoes to cook for five minutes, stirring occasionally, then pour in broth (or water). Bring to a boil, then reduce heat to a simmer, and cover pan; cook for two minutes. Uncover pot, tuck in reserved pork chops, and pour in any juices from the meat. Cover again and cook for another ten minutes, until the pork chops are fully cooked and the potatoes are tender. Adjust seasoning with salt and pepper, to taste. This dish goes equally well with bread or tortillas. Serve pork chops hot, with a nice portion of potatoes and sauce:

