



Pork Chops in Red Wine with Brown Rice and Pecans

Serves: 6

Serve with [Joseph Phelps Vineyards Le Mistral](#)

For the Pork Chops:

6 ea. Center cut pork chops, ½" thick
½ bottle Red cooking wine
2 Tbsp. Butter
½ cup Half and half
2 tsp. Tarragon, or to taste
pinch Thyme
pinch Sage
pinch Oregano
Pepper to taste

Melt 1 teaspoon of butter in a skillet. Add pork chops and sprinkle with pepper and tarragon. Brown slowly, turning as necessary. When done, remove pork chops from skillet and hold them in an oven set on low setting. Add red wine to skillet and bring to a boil. Reduce to one cup and add remaining ingredients. Reduce for a few more minutes. Serve with pork chops.

For the Brown Rice with Pecans:

1 small Onion, diced
1 tsp. Butter
1 cup Brown rice
2½-3 cup Chicken stock
1 cup Chopped pecans
Salt and Pepper to taste

Sweat onions in butter. Add rice and sauté briefly. Add pecans. Add stock and seasonings, bring to a simmer. Cover pot and finish in 350 ° oven for 45-50 minutes. Drain off excess liquid.

For the Corn medley:

1 - 7 oz. Package frozen corn
2 ea. Roma tomatoes, chopped
½ small Onion, chopped
2 tsp. Tarragon, chopped
2 Tbsp. Butter
¼ cup Water

Sauté all ingredients in butter and water until onions are translucent.

The Joseph Phelps Mistral is a wonderfully delicious wine that sings with almost any food. With fall knocking at the door, I felt that something more along the lines of comfort food would be an ideal choice for this wine.

Recipe by *Trey Blankenship* - Joseph Phelps Vineyards' Regional Sales Manager and Culinary Institute of America graduate.