Pork Chops w/ mustard-cornichon sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tbs Butter

2 tbs Olive Oil

4 1-inch Pork Chops

1/3 cup Water

1 large Shallot, minced (about 3 tablespoons)

1 Garlic Clove, minced

2 tbs *Cornichons* (about 4)

1 tbs Dijon Mustard

Parsley

Cornichons are tiny brine-packed French pickles, available at specialty food stores and some supermarkets..... If they can not be found by you use mini dill spears, dill reslish ***NOT*** *sweet relish.*

Instructions

Melt Butter with Olive Oil in Large Skillet over medium heat. Sprinkle chops with Salt and Pepper. Add chops to skillet and sauté until lightly browned, about 3 minutes per side. Cover skillet and cook until chops are done, about 9 minutes. Transfer chops to

warm platter; cover or set in warm oven (to keep warm).

Add water, shallot, and garlic to skillet. Cook until shallot is soft, about 2 minutes. Add any juices from chops. Mix in Cornichons and Mustard. Season with salt and pepper. Pour over chops. Sprinkle with Parsley.