



Lavender Pork with Onions

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 or 3 nicely sized pork chops/cutlets - Fresh or dried lavender - All-purpose flour - Sea salt - Freshly ground pepper - 2 or 3 medium sized white onions - White wine - Sugar

Instructions

After receiving a bounty of lavender from the garden of my girlfriend's parents (much more than I could use in a lifetime) I started experimenting with the herb. This recipe (mostly because of the caramelized onions) is a quick, easy favorite at home. 1. Mix a few tablespoons of flour, salt, pepper (to taste) and a fair amount of crushed lavender in a shallow bowl. 2. Liberally coat the pork cutlets/chops with the flour mixture, cover and set aside for a few minutes while halving and slicing your onions. 3. Add a bit of butter or olive oil to a pan and fry the pork cutlets until well-browned on both sides. 4. Set your flame to "high" and de-glaze your pan with a bit of white wine. Add the onions. 5. Sprinkle a dash of sugar on to the onions, a bit more butter, an extra dash of wine, and allow the onions to reduce to a lovely golden brown. **Feel free to add more lavender, salt or pepper to taste. Add a bit more flour on top of the onions for a slightly thicker sauce. 6. Finally, serve the caramelized onions over the pork and fruit and enjoy!