

Pork Chops With Mustard And Rosemary

4 (6-ounce) loin pork chops, with fat and connective tissue trimmed
Few grinds fresh black pepper
2 tablespoons extra-strong mustard
2 tablespoons coarsely chopped fresh rosemary leaves
1/2 cup dry white wine
4 sprigs fresh rosemary or another fresh herb, for garnish

Prepare a charcoal, wood, or gas grill or preheat the broiler. Preheat the oven to 400°F.

Season the chops with pepper. Grill for about 3 minutes until seared. Turn over and cook for about 2 minutes longer, just until seared on the other side. Transfer the chops to an ovenproof skillet or shallow baking pan.

Brush the tops of the chops with mustard and sprinkle with rosemary leaves. Add the white wine to the pan. Bake for about 8 minutes (depending on thickness), until the pork chops are medium-well done.

Place the chops on a platter or 4 serving plates and spoon any pan juices over them. Garnish with rosemary and serve immediately.