

Pork Chops with Creamy Leek Gravy

4 pork chops (any cut)
4 tablespoons rosemary- finely diced
Salt and Pepper

Creamy Leek Gravy

4 tablespoons butter
2 leeks- diced
3 garlic cloves- diced
2 tablespoons flour
1 cup stock (chicken, beef or vegetable)
3 tablespoons heavy cream
Salt and Pepper- to taste
Parsley- chopped (garnish)

Season the pork chops with the rosemary, salt and pepper. In a pressure cooker, place $\frac{1}{4}$ cut water in the bottom of the cooker with the pork chops and place over medium-high heat. Cook the chops for 7-10 minutes depending on the thickness of the cut (more time for a thicker cut). When the chops are cooked, remove from the pressure cooker, place on a plate with tinfoil covering them

For the gravy, in the same pressure cooker pot, unwashed, add 2 tablespoons of the butter and sauté the leeks and garlic (season with salt and pepper) over medium-high heat, uncovered for 3-4 minutes or until soft. Add the remaining butter to the pan, and whisk in the flour to make a roux. Add the stock and the milk or cream. Bring up to a boil, then reduce heat to low while continually stirring.

To serve, place a pork chop on a plate, pour a generous amount of gravy over the top and garnish with the parsley.

Alternative cooking method for the Pork Chops:

Preheat oven to 350 degrees

After seasoning the chops, bring a frying pan up to medium-high heat. Add 2 tablespoons of olive oil to the pan and cook the chops on each side for 2 minutes or until there is a golden brown color. Place the entire (oven safe) pan into the oven and cook for 12-15 minutes based on the thickness of the cut. Let the chops rest for at least 5 minutes after cooking prior to cutting.