

Makes 4 Servings

Use Chantal® Copper Fusion® 11" Fry Pan and 9" Classic Pie Dish



Sara Moulton's Sautéed Pork Loin with Mustard and Grapes*

Main Ingredients:

Eight ¼-inch-thick slices boneless pork loin,
about 1½ pounds

½ cup all-purpose flour

1½ teaspoons kosher salt

½ teaspoon freshly ground black pepper

1 tablespoon unsalted butter

2 tablespoons vegetable oil

1 small onion, finely chopped

1 cup seedless red or green grapes, halved

½ cups chicken stock

1 tablespoon firmly packed dark brown sugar

1½ tablespoons Dijon mustard

Additional kosher salt and freshly ground
black pepper to taste

*As featured in *Sara Moulton's Everyday Family Dinners* cookbook.



Preparation:

1. Sprinkle a small amount of water on a large sheet of plastic wrap. Place 2 of the pork slices on top of the plastic and sprinkle again with water. Cover with another sheet of plastic wrap and pound with a rolling pin or meat pounder until about ¼ inch thick. Repeat with the remaining pork.
2. Mix the flour with the salt and pepper in the Pie Dish. Heat half the butter and oil in the Fry Pan over medium-high heat until almost smoking. Working in 2 batches, place the pork in the flour mixture and turn to coat on all sides. Shake off the excess flour and add to the Fry Pan. Cook until slightly browned, 2 to 3 minutes per side. Transfer to a plate or platter and cover loosely with foil. Repeat with the remaining butter, oil and pork.
3. Return the Fry Pan to the heat and add the onion and grapes. Reduce the heat to medium and cook, stirring often, until the onions are slightly softened, about 5 minutes. Increase the heat to high, pour in the wine, and bring to a boil. Cook rapidly, stirring to pick up any browned bits in the bottom of the Fry Pan, until reduced to about 1 tablespoon. Add the stock and sugar and boil until reduced by half. Reduce the heat to medium and return the pork to the Fry Pan with any accumulated juices. Simmer gently until heated through, 3 to 5 minutes. Transfer the pork to a large heated platter. Remove the Fry Pan from the heat, whisk in the mustard, and season the sauce with salt and pepper. Pour the sauce over the pork and serve hot.