

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



Photo ©Danielle Occhiogrosso

PORK CHOPS WITH BALSAMIC/CARIGNANE-BRAISED CABBAGE & APPLE

🍷 A Traditional Irish Meal Perfect for St. Patrick's Day 🍷



WINE PAIRING:
Buena Vista Count's
Selection Carignane

Buena Vista Winery

CALIFORNIA'S FIRST.
CALIFORNIA'S FINEST.

INGREDIENTS:

- 4 slices of bacon, chopped
- 1 onion, chopped
- 2 teaspoons caraway seeds
- 1 Gala apple, sliced
- 1/2 small red cabbage, cored and shredded
- 1/2 cup balsamic vinegar
- **One and a half glasses of Buena Vista Count's Selection Carignane**
- 4 small bone-in pork chops (1-inch thick)
- 2 teaspoons olive oil
- 1/2 cup flat-leaf parsley, roughly chopped
- 1 teaspoon Kosher salt
- 1 teaspoon pepper

1. Cook the bacon in a Dutch Oven on medium heat until crisp. Use a slotted spoon to transfer to a paper towel.

2. Pour yourself a glass of **Count's Selection Carignane**. Notice the aromas of raspberry and blueberry, and ponder on how it can taste so perfectly fruity and refreshing. Wonder about St. Patrick, did he really chase all the snakes out of Ireland?

3. Add onion and caraway seeds to the Dutch Oven and cook, stirring occasionally for 6 minutes. Stir in Gala apple (cut into 1/2-inch pieces) and cabbage, balsamic vinegar, 1/2 a

glass of Carignane, 1/2 a teaspoon kosher salt and a 1/4 teaspoon pepper. Cook, covered, stirring occasionally until the cabbage is just tender, 6 to 8 minutes.

4. Meanwhile, season the pork chops with a 1/2 teaspoon each of salt and pepper. Heat oil in separate large cast iron skillet on medium-high and cook the pork until browned and just cooked through, 2 to 3 minutes per side.

5. Fold parsley and reserved bacon into cabbage and serve with the pork.