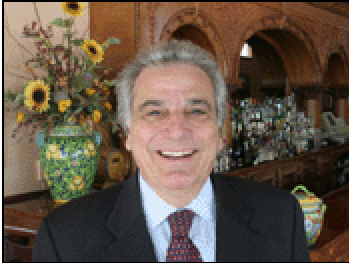


Chef from the Hood Recipes



Owner:
Luigi Lezzi

Restaurant:
Mixx Enoteca Luigi

Recipe:
Costoletta di Maiale al Dragoncello

Ingredients

Grilled pork chops for four:

Brush four pork chops on each side with olive oil then season with salt & fresh ground black peppercorn. (Make sauce & caramelized onions before grilling pork chops.) Grill pork chops, each side for about 5 minutes. Don't overcook - remove from heat while still juicy and tender. Serve pork chops with caramelized onions on top and Chianti sauce all around the plate. Enoteca Luigi serves this dish with roasted fingerling potatoes and seasonal vegetables.

Chianti wine sauce:

3 cups Chianti wine
3 tablespoons butter
1 teaspoon fresh chopped tarragon
1 teaspoon fresh chopped rosemary
1/2 cup (4 ounces) veal stock
(Enoteca Luigi makes their own stock but if you don't, there are several excellent ready-made veal stocks at Fiesta & Pacific).
Place all 5 ingredients in a medium sized pot. Simmer until sauce reduces and becomes syrupy.

Caramelized Onions:

4 medium-sized red onions, thinly sliced
4 tablespoons unsalted butter
3 tablespoons brown sugar
3/4 cup (6 ounces) Balsamic vinegar
pinch of salt (to taste)
Sauté in a wide pan, stirring occasionally until onions are soft but not mushy.

Did you know tarragon is the most commonly used fresh herb in Siena, Tuscany? Like the United States, Italy is a land of many regional cooking styles. Mixx Enoteca Luigi is Tuscan inspired. Luigi Lezzi, its new owner says, "People ask, 'Why another Italian place in Railroad Square?' Because we are all different, and we all have good things to offer!" Case in point: Chef Rita Faglia makes these fabulous Pork Chops with Chianti sauce & Caramelized Onions! "Che mangia bene, vive bene!", (He who eats well, lives well!) Salute!