



## Pork Blu-Piccata

Similar to the Chicken Piccata but with the added boost of blue cheese

Serves 4

4	1/2 to 3/4" thick pork loin roast pieces.
1/3 cup	all-purpose flour
	Salt and pepper
2 tbsp	grated Parmesan cheese
4 tbsp	extra virgin olive oil
4 tbsp	unsalted butter
1/2 cup	chicken stock or dry white wine
3 tbsp	freshly squeezed lemon juice
1/4 cup	capers
3 oz	blue cheese crumbles
1/4 cup	freshly chopped parsley

1. In a shallow plate, mix flour, salt, pepper, and grated Parmesan. Dredge pork in a mixture, until well coated on both sides
2. In a large skillet, on medium heat olive oil and butter in batches, do not crowd the pan—Brown well on each side, about 4 to 6 minutes per side. Remove the pork from the pan and reserve to a plate. Cook the other pork slices in the same manner, remove from pan. Cover with aluminum foil and keep warm in the oven while you prepare the sauce.
3. Add the chicken stock (or white wine), lemon juice, and capers to the pan. Use a spatula to scrape up the browned bits. Reduce the sauce by half. Whisk in the remaining butter and blue cheese. Place the pork on a plate and serve with the sauce poured over the pork. Sprinkle with parsley.