
Chuletas de Cerdo a la Morelia

Has stars next to it and says Really Good

From a gourmet club. - Originally from Senora Maria Luisa Carillo de Padilla, Manager of the Hotel Acueducto in Morelia.

Note says that add more spice to taste.

Quantity	Ingredients	Preparation Notes
4	Thick Loin Pork Chops	Season chops with salt and pepper
	Salt & Pepper to taste	Fry in hot oil until nicely browned
1 Tbsp	Olive Oil	Remove from pan
1/2	Onion, chopped	Saute onion and garlic, adding a little more oil if needed.
1	Clove Garlic (minced)	Stir in chili powder, oregano, cumin and water
1/2 tsp	Mild Chili Powder	Return chops to pan
Pinch	Oregano	Spoon sauce over chops
Pinch	Cumin	Cover and simmer for 15 minutes
1 C	Water	Stir in Vermouth just before serving.
1 Tbsp	Dry Vermouth	