

*Chef Ryan Alabaugh of Sergios in University Circle, Cleveland, Ohio*  
*presents*  
*Seared Pork Cutlets and Cavatelli with*  
*San Marzano Pecorino-Butter Sauce and Fresh Basil*  
*paired with*  
*Volker Eisele 2003 Terzetto*

**INDREDIENTS:**

6 6 oz. Pork Cutlets  
1. 5 lb. Cavatelli (I use Raos from Italy)  
    Cook al dente and chill  
1 lb. can San Marzano Tomatoes  
1 lb. grated pecorino  
½ stick butter  
1 Spanish onion  
3 cloves garlic chopped  
1 gallon chicken stock  
    (you will have reserves)  
½ cup chianti  
¼ lb. Basil chopped or chiffonade  
1 green pepper  
Kosher salt  
Cracked pepper  
Extra Virgin Oil

**TO PREPARE DISH:**

Lightly flour cutlets and sear in olive oil until golden brown. Add onion and garlic when turning pork. Deglaze with wine cook down. Move cutlets to a lg sauce pot. Add chicken stock not to cover cutlets. Add three tomatoes with juice for every cutlet to saucepan. Pinch salt pinch pepper. Allow to simmer for 1 hour adding liquid as needed. Just before cutlets begin to fall apart add butter ½ # cheese and chopped green pepper. Adjust thickness with stock at this point the dish should be soupy. Remove cutlets and place on plate. Add al dente pasta salt pepper to taste. Heat cavatelli in sauce almost to boil add basil and rest for 5 minutes serve dollop of pasta with cutlet and sprinkle generously with remaining cheese.

Serves 6