

## PORC D'ANJOU SEYVAL

**T**he Anjou region of France has long been a favorite of mine. People there seem to have a warmth and openness that is sometimes lacking closer to Paris. Nestled close to Brittany, the cuisine of Anjou has many similarities to that of its more famous neighbour to the west. The use of honey, for instance, and the obvious love of pork. This recipe comes from the medieval market town of Saumur, perhaps best known for the Musee de Cheval (Museum of the Horse) housed in the magnificent chateau that dominates the town. The old lady who taught me how to cook this dish told me that it was made up by the original cook at Saumur's famous Cavalry School, which would mean that the townspeople have been enjoying this delightful pork dish for over two hundred years.

**4 pork chops**  
**4 teaspoons coarse French mustard**  
**1 1/2 tablespoons honey**  
**1/4 cup dry white wine**

Trim the chops, leaving no more than 1/4 inch fat on any one chop. Put the mustard, honey and wine in a small bowl and mix 'til smooth. Coat the chops thoroughly with the mixture. Put them on a rack in a medium-size baking pan and place in the broiler for 30 minutes, turning once and recoating with the surplus mixture after 15 minutes. Remove from the broiler and serve with mashed potatoes and broccoli.

Serves 2-4