

## **Chuleta Empanizada – La Pequena Colombia Restaurante, NYC**

### **Marinade:**

½ cup milk  
¼ cup white wine  
1 small onion  
1 ½ tsp Adobo  
4 large eggs  
3 cloves garlic  
2 scallions, cut in chunks  
Salt  
Pepper

Combine all ingredients in blender and puree until smooth. Can be made 2 days in advance

### **Chuleta:**

2 lb small boneless center-cut pork loin, butterflied (or butterfly off slices about 1 inch thick from a large center-cut loin)  
Plain breadcrumbs  
Corn oil

Pound the pork lightly to ensure even thickness. Marinate at room temperature for at least 15 minutes. (Note: We marinated refrigerated for about 3 hours first time, and it was great.)

Place breadcrumbs in a large flat pan or dish. Bread pork thoroughly on both sides, pressing (or using pounder lightly) breadcrumbs onto pork so that it adheres well.

Heat a large skillet over medium-high heat. Add oil to coat the bottom. Working in batches, add the pork and cook, turning once, until lightly browned and cooked through, about 5 minutes per side.

Serve with the Aji, red beans, rice, and maduros for an authentic Colombian dish. Serves 2 to 4.

### **Aji**

10 jalapenos, stemmed  
¼ cup water  
¼ cup white distilled vinegar  
¼ cup fresh lemon juice  
2 bunches scallions (about 16) cut in chunks  
1 large bunch cilantro  
2 tsp salt

Combine all ingredients in blender and puree until smooth. Add salt to taste