

Pork Chops with Cherry Sauce

Ingredients:

½ cup Vegetable Oil
20 ea 6 oz Bone-in Pork Chops
Salt to taste
Pepper to taste
2 cup Butter
2 ¼ cups Shallots, sliced
5 ½ cups Fresh Cherries, pitted and halved
2 tbsp Red Wine
1 cup Beef Broth
2 tbsps Fresh Rosemary Leaves, chopped



Directions:

Preheat oven to 350°. Line a baking sheet with aluminum foil. Heat the vegetable oil in a large skillet over medium-high heat. Season the pork chops with salt and pepper, then brown in the hot oil until golden brown on both sides, about 2 minutes per side. Remove the pork chops to the lined baking sheet. Bake in the preheated oven until the pork chops are no longer pink in the center, and register 160° on a kitchen thermometer, about 20 minutes. While the pork chops are baking, melt the butter in the same skillet over medium heat, and stir in the shallot and cherries. Cook until the shallot has begun to soften, about 2 minutes. Stir in the red wine and beef broth, and bring to a simmer. Season with rosemary, and simmer until the sauce has reduced and thickened. Season to taste with salt and pepper and pour over the pork chops.

Yield: 20 Servings