**BALSAMIC PORK CHOPS**

**SAVEUR PRODUCT USED**
MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR OR SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR

**INGREDIENTS**
- 4 lean pork chops
- 2 tbsp flour, if desired
- 1-½ tbsp butter or ghee
- 5 tbsp Mango, Apricot & Strawberry Balsamic Vinegar or Spiced Fig Maple Pear Balsamic Vinegar
- ¾ cup chicken broth
- ½ cup heavy cream

**METHOD**
Coat chops with flour, if desired. In skillet, brown chops in butter or ghee, turning once. Remove chops and add vinegar and broth to pan. Simmer until cooked, about 10 minutes each side. Remove pork to a serving platter. Raise heat and boil sauce until thickened slightly, about 5 minutes. Add cream, stirring until thick. Pour over pork chops and serve at once.

Variation: Chicken, use 4 split, boneless chicken breasts or thighs instead of pork chops.