



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.

