

Sweet & Spicy Cherry glazed Pork chops

Ingredients:

- 4 ounces Paradise Candied Cherries chopped
- 1 stick unsalted butter divided
- 2 tbsp light brown sugar
- 6 ounces water
- 2 garlic cloves chopped
- ½ tsp crushed red pepper flakes
- 1 teaspoon salt divided
- 4 boneless pork chops thick cut about 1-inch
- ½ teaspoon ground black pepper
- 2 tablespoons olive oil

Directions:

Pre-heat the oven to 375 degrees.

Preparing the Cherry Glaze:

In a medium sauce pot on high heat add in the candied cherries, ½ stick of unsalted butter, light brown sugar, water, garlic, crushed red pepper flakes, and ½ teaspoon salt.

Bring the sauce to a simmer and cook for 15 minutes, or until the glaze reduces by half.

Note: The glaze may still look thin at this point. This is okay, the glaze will thicken as the pork is baking in the oven.

Preparing the Pork:

While the glaze is cooking, in a large skillet on high heat, add the remaining ½ stick of butter and olive oil. Once the butter has melted, add in the pork chops.

Season the top of the pork with the remaining ½ teaspoon of salt, and ground black pepper.

Sauté the pork chops for 2 minutes, then, flip the pork over and sauté the other side for 2 minutes.



Finishing the Cherry Glazed Pork Chops:

Next, add in the cherry glaze and bring the skillet to a simmer. Cook for 2 minutes.

Finally, place the skillet into the oven and bake the pork chops for 10 minutes, or until the internal temperature of the pork is 145 degrees.

To Serve:

Serve the cherry glazed pork chops with your favorite grain and a green vegetable.

A recipe from Thomas Papia of <https://inventyourrecipe.com/>