

Raspberry Balsamic Glazed Pork Chops

Make these Raspberry Balsamic Glazed Pork Chops for an easy flavorful dinner. Pan fried bone-in pork chops with a raspberry balsamic glaze.

Ingredients:

2 Tablespoons Olive Oil
4 Bone-in Pork Chops (1-inch Thick)
Salt/Pepper - to taste
½ Cup Raspberry Preserves

2 Tablespoons Balsamic Vinegar
½ Teaspoon Thyme
1 Teaspoon Minced Garlic

Directions:

Heat olive oil in a large cast iron or non-stick skillet over medium-high heat.

Season pork chops with salt and pepper to taste.

Fry pork chops for 4-5 minutes per side or until just under internal temp of 145 degrees F.

In a small bowl combine raspberry preserves, balsamic vinegar, thyme, and minced garlic.

Remove pork chops from skillet and set aside.

Reduce heat to medium then pour raspberry mixture into skillet and bring to a simmer. Simmer 2-3 minutes stirring frequently.

Return pork chops to skillet and cook 1 minute per side until they are glazed.

Serve hot with extra raspberry glaze on top.



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