

## Wine Pairing: Pork Chops in Balsamic Cherry Sauce

*The fruit of the cherries and the natural earthiness of the pork in this delicious recipe call for a wine with both intense fruit and spicy, smoky flavors. The 2002 Las Tablas Estates Glenrose is a perfect match. You can substitute 1/4 cup of dried cherries, if fresh ones are not in season. If you do, increase chicken broth to 1/3 cup, and reduce cherry cooking time to 5 minutes.*

Serves 2.

### **Ingredients**

2 5-ounce boneless pork chops (each about 1 inch thick)  
1/3 cup bottled balsamic vinaigrette  
1 tbsp butter  
1 large shallot, thinly sliced  
1/4 cup low-salt chicken broth  
1/2 cup fresh cherries  
1/3 cup red wine

- 🔥 Sprinkle pork with pepper, and saute until brown, about 3 minutes per side. Transfer pork to a plate.
- 🔥 Add shallots to skillet, and stir until softened (about 1 minute). Add red wine to deglaze the pan and stir about a minute to soften cooked bits.
- 🔥 Add cherries, broth and reserved marinade, and bring to a boil. Cook gently for about 10 minutes until cherries are soft and sauce is syrupy.
- 🔥 Place pork and vinaigrette in pie dish; turn to coat. Let marinate 10 minutes.
- 🔥 Return pork to skillet, and simmer until pork is cooked through, cherries are tender and sauce is lightly reduced, about 2 minutes per side.
- 🔥 Melt butter in a heavy, medium skillet over high heat.
- 🔥 Season with salt and pepper, and serve pork topped with sauce.
- 🔥 Using tongs, lift pork from vinaigrette and place in skillet, reserving marinade.