

# Sautéed Boneless Pork Chops with Port Wine and Cherry Sauce

## **Sautéed Boneless Pork Chops with Port Wine and Cherry Sauce**

### Ingredients

2 boneless pork chops (3/4 – 1 inch thick, 6-8 oz. each)  
1 pinch each salt and pepper  
2 teaspoons vegetable oil  
1 shallot, minced  
1/2 teaspoon minced fresh rosemary  
2 garlic cloves, minced  
1/2 cup chicken broth  
1/4 cup ruby port wine  
2 tablespoons unsalted butter, chilled  
1/4 cup dried cherries

### Method

Cut 2 slits about 2" apart through the outer layer of fat on each chop. Pat chops dry with paper towels and season with salt and pepper.

Heat 1 teaspoon oil in skillet over medium-high heat. Lay chops in skillet and cook until well-browned on first side, 3 minutes. Flip chops, reduce heat to medium and continue to cook until meat registers 145 degrees, 5-10 minutes. Transfer to a serving plate and tent loosely with foil.

Add remaining oil to pan, and heat until shimmering. Add shallot and cook until softened, around 2 minutes. Stir in rosemary and garlic, cooking 30 seconds until fragrant. Stir in broth, wine, and dried cherries, scraping up any browned bits. Bring to simmer and cook until sauce is slightly thickened, about 5 minutes. Stir in accumulated meat juices

and simmer for 30 seconds. Off heat, whisk in butter and season with salt/pepper to taste. Spoon over chops, serve.

Source: America's Test Kitchen (2 servings)