



## **Southern Foods At Home Recipe Of The Month Boneless Pork Chops with Pineapple Wine Sauce**

OK, here's a mouth-watering recipe that will surely make your family sit up and take notice. As an added bonus, when you prepare this, it makes the whole house smell great. Try it tonight, then send me an email and let me know how it goes!

### **Serves 2**

- 4 Southern Foods At Home center cut boneless pork chops, thawed
  - 2 tablespoons olive oil
  - salt and pepper to taste
  - ¼ cup chicken broth
  - ¼ cup dry white wine (such as sauvignon blanc)
  - ¾ cup pineapple preserves
  - ¼ cup Creole mustard
  - 1 tablespoon cider vinegar
  - dash of Tabasco® sauce
  - 2 tablespoons light brown sugar
1. Heat a large skillet over medium high heat for one minute. Season the pork with salt and pepper to taste. Add the oil to the pan and swirl to coat. Add the seasoned chops and bronze for one minute per side. Reduce the heat to medium and add the chicken broth and wine. Cover and simmer for one minute.
  2. Meanwhile, combine the remaining ingredients and add to the pork chops, turning well to coat. Cook the chops, uncovered, for another 2-3 minutes, turning occasionally.

**Enjoy! Chef Mike**