

Rosemary and Raspberry Vinegar Pork Chops

4 servings

60 minutes

Ingredients

3 cloves garlic

4 sprigs rosemary

2 tablespoons flour

1/4 teaspoon salt

1/4 teaspoon white pepper

4 large center thick cut pork chops

2 tablespoons olive oil

1/2 cup beef broth

1/2 cup dry vermouth

6 small sprigs of rosemary

1/4 cup raspberry vinegar

1/2 cup whipping cream

Directions

Peel and mince garlic. Remove leaves from one sprig rosemary and mince enough to make 1/2 teaspoon. Toss minced rosemary with flour, salt and white pepper. Coat pork chops with flour mixture.

Heat oil in a large skillet and saute garlic for 1 minute. Add chops and brown chops 4 minutes per side. Add broth and vermouth and remaining 3 rosemary sprigs. Bring to simmer, cover and cook for 35 to 40 minutes or until chops are tender when pierced with a knife. Remove chops to a plate and keep warm. Remove rosemary.

Add vinegar to sauce and boil to reduce by half. Add cream and boil until slightly thickened. Season with salt and pepper and serve sauce over chops.