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Pan-Seared Pork Chops with Rosemary and Red Wine

This is a unique and elegant entrée, yet quick and easy to prepare.

You Will Need:

- 8 thin boneless Pork Chops (approx 1 ¼ lb)
- 1 Tablespoon Butter
- 1 Cup red seedless grapes, cut in half
- ½ Cup dry Red Wine
- ¼ Cup of Ruby Port (you can substitute red wine)
- 2 Tablespoons **Delavignes Rosemary Infused Olive Oil**
- ½ Cup Water
- 2 teaspoons low-sodium Tamari, or low-sodium soy sauce
- Salt and pepper to taste

Instructions: Preheat oven to the Warm setting or 200° F. Salt and pepper both sides of the pork chops to taste. Melt the butter in a large frying pan over medium-high. Be sure to let the pan get good and hot, and wait for the butter to stop foaming. In two batches cook the pork chops for about 60-90 seconds on the first side, then 30-60 seconds on the other side. Flatten with spatula as you cook the second sides. Place them on a plate and cover with foil. Keep warm in oven.

Add the red and port wine and the grapes to the pan and simmer for 4-5 minutes, occasionally scraping the bottom of the pan with a wooden spoon or spatula. Add the water and Tamari; simmer for another 4 minutes. Remove from heat and stir in **Rosemary Infused Olive Oil**. Divide the sauce evenly among the pork chops; serve with baked potatoes and a green vegetable.

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