

Ginger Plum Pork Chops

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This Asian-inspired recipe melds sweet-tart plums, spicy ginger, and savory pork chops together -- the result is a fruity dish worthy of any dinner display. Try the recipe with any other favorite fruit preserves, such as cherry, blackberry, or peach.

Ingredients:

1 teaspoon vegetable oil
4 boneless pork chops, 3/8-inch thick
1 (8-ounce) jar plum preserves
2 teaspoons ground ginger
3 tablespoons apple cider vinegar

Directions:

1. Heat the vegetable oil in a large non-stick skillet over medium-high heat. Add the chops and cook until browned, 2 to 3 minutes, and turn over.
2. In a small bowl, stir together the plum preserves, ginger and vinegar; add to skillet.
3. Cover the skillet, lower heat, and gently simmer 5 to 8 minutes, until sauce is thick and chops are no longer pink.