

Orange-Topped Chops

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An unusual combination of pork and oranges come together to create a surprisingly refreshing taste in this recipe. Pan-seared and cooked down with mandarin oranges, these pork chops are zesty and comforting at the same time.

Ingredients:

1 tablespoon vegetable oil
6 pork chops, ½-inch thick
1 (11-ounce) can mandarin oranges, drained
½ teaspoon ground cloves
Freshly ground black pepper, to taste

Directions:

1. Heat the oil in a large, heavy skillet over medium-high heat. Add the chops and brown 3 to 4 minutes per side.
2. Place the oranges, cloves, and pepper in pan, cover, and cook until pork juices run clear. Serve.