

# Pork Chops

## WITH CRANBERRY PORT SAUCE

*a recipe by Andrea Bemis*



## **Cranberry Port Sauce**

1 cup ruby Port

2 cinnamon sticks, broken in half

1/8 teaspoon ground cloves

1 12- ounce bag of fresh cranberries

3/4 cup apple cider

1/4 cup honey (flint farms) + more to taste if it's not sweet enough for you

pinch of fine sea salt

## **Pork Chops**

4 bone-in pork chops

salt and pepper

1 teaspoon minced thyme

2 tablespoons unsalted butter

## **Preparation**

Bring the ruby Port, cinnamon sticks and ground cloves to a boil in a medium sized pot. Reduce the heat to medium and simmer for about 5 minutes.

Add the cranberries, apple cider and honey. Bring to a boil, stirring often until the honey dissolves. Reduce heat to medium-low, cover the pan and simmer until the cranberry sauce has thickened and most of the cranberries have collapsed, about 15-20 minutes. Stir often so the berries don't burn on the bottom of the pan. Taste for seasonings and add a hefty pinch of fine sea salt. If the sauce doesn't seem sweet enough add a bit more honey (or a pinch of sugar).

Sprinkle the pork chops with salt, pepper and minced thyme. Heat the butter in a large, heavy bottom pan until beginning to brown a bit. Add the pork chops and cook until browned and cooked through, about 5 minutes per side.

Serve the pork chops with a spoonful of the cranberry Port sauce and enjoy!