

Pork Cutlets with Figs and Balsamic Vinegar

Category: Pork

Servings: 2

Rating: 10

Source: Bon Appetit, October 1998

Description:

A Gigondas is a very good match for this dinner, which we served with boiled, buttered new potatoes, green beans, and young carrots.

Ingredients:

1 pork loin chops	2-3 1" thick center cut
1 salt	to taste
1 pepper	to taste
1 olive oil	1 tablespoon
1 shallot	1/4 cup, minced
1 butter	1 tablespoon
1 balsamic vinegar	2 tablespoons
1 chicken stock	3/4 cup
1 figs	3 fresh, quartered
1 cream	1/4 cup
1 parsley	1 tablespoon, minced

Instructions:

Sprinkle the chops with salt and pepper and sauté in the olive oil over medium-high heat until browned on both sides, about 3 minutes per side. Transfer pork to baking sheet and place in a pre-heated 350° oven until they are cooked to the desired doneness, about 10 minutes more for medium-well. If completed before the sauce, set aside and keep warm.

Meanwhile, in the same pan, sauté the shallots on medium heat in the butter until they are softened but not browned, then add the vinegar and boil it until the liquid has just evaporated. Add the chicken stock and continue boiling until it has reduced by about half, scraping up the browned bits in the pan. Add the figs and cream and continue cooking until the sauce thickens slightly. Season with salt and pepper, add a bit more balsamic, and continue simmering until the sauce coats a spoon.

To serve, spoon the sauce over the chops and sprinkle with parsley.