

# PORK CHOPS WITH RASPBERRY VINEGAR SAUCE

SERVES 4

PREPARATION TIME 10 MINUTES

COOKING TIME 30 MINUTES

**4 large boneless pork chops**

**2 tablespoons flour**

**Salt**

**1/4 teaspoon white pepper**

**1/2 teaspoon dried rosemary**

**1 clove garlic, pressed**

**2 tablespoons oil**

**1/2 cup beef stock**

**1/2 cup dry vermouth**

**1/4 cup raspberry vinegar**

**1/4 cup heavy cream**

Dredge the pork chops in the flour, shaking off the excess. Season both sides with the salt, pepper, and rosemary. Sauté the garlic in the oil for 1 minute. Add the pork chops and brown. Pour off the fat in the pan. Stir in the stock and vermouth. Cover and simmer for 20 to 30 minutes. Remove the chops from the pan and keep warm.

Turn up heat to high and reduce sauce in pan until thick. Add the raspberry vinegar and continue cooking until thickened. Add the heavy cream and simmer until sauce is thick enough to coat the chops. Taste and adjust seasonings. Arrange the pork chops on a platter. Spoon over the sauce. Serve immediately.