



Balsamic Four Onion Glazed Pork Chops

- 2 tablespoons extra virgin olive oil
- 4 thick-cut center-cut pork chops (about 2 pounds)
- Salt and freshly ground black pepper
- ¼ cup red wine or Marsala
- 2/3 cup The Gracious Gourmet Balsamic Four Onion Spread

Heat oil in large skillet over medium-high heat. Season chops. Add pork chops, brown on each side. Remove from pan. Add wine or Marsala and deglaze the pan stirring up all the cooked bits. Season with salt and pepper. Reduce heat to low. Add pork chops, spread Balsamic Four Onion Spread on top of pork chops, cook 3 to 5 minutes, or until tender.

Makes 4 servings.