

## PORK CHOPS WITH BRANDIED CHERRY SAUCE

GOOD EATS Brandied Cherries

4 large boneless center-cut pork chops, 1 1/2 inches thick

Salt and pepper

2 tablespoons extra-virgin olive oil, 2 turns of the pan

1 large shallot, finely chopped

Splash of brandy

1/2 cup chicken stock

2 tablespoons butter, cut into pieces

3 tablespoons fresh mint leaves, finely chopped

Preheat oven to 375 degrees F. Season chops with salt and pepper. Add 1 tablespoon extra-virgin olive oil, 1 turn of the pan, to a hot skillet. Place chops in skillet and sear meat on both sides to caramelize the chops. Place a loose tin foil tent over the pan and transfer the chops to oven to finish off, 7 or 8 minutes, until meat is firm to touch, but not tough. Remove meat from oven and transfer to dinner plates. Cover chops with foil to keep warm. Place chop skillet back on stove over medium heat. Add a tablespoon extra-virgin olive oil, 1 turn of the pan. Add shallots and saute 1 to 2 minutes. Add cherries and warm through. Add brandy by removing the pan off the burner to add the alcohol, then flame the pan. Burn off alcohol for 1 minute, then add stock. reduce stock a minute, then add butter in small pieces. Toss sauce to combine and sprinkle in mint. Pour sauce down over chops and serve.