

Good Eats *Recipes*

Pork Chops with Plum Sauce

What You Need:

4 Italian prune plums
1 large garlic clove
4 pork chops (each about 1 inch thick)
1/2-3/4 cup GOOD EATS Plum Sauce
Garnish: chopped scallion and plum slices

Directions:

Quarter and pit plums and mince garlic. Pat pork chops dry with paper towels and season with salt and pepper. In a 12-inch heavy skillet heat oil over moderately high heat until hot but not smoking and brown pork chops about 2 minutes on each side, transferring to a plate. Add garlic to skillet and sauté, stirring constantly, 30 seconds. Stir in soy sauce, vinegar, brown sugar, and anise and bring to a simmer. Return pork chops to skillet and arrange plums around them. Simmer mixture, covered, over moderately low heat 50 minutes, or until meat is very tender. Transfer chops to a platter and, if necessary, simmer sauce, uncovered, until thickened slightly. Pour sauce over chops and garnish with plum slices.