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4 to 5 – 1 inch pork chops
Salt, pepper and ground sage
2 Tbs. butter
½ cup red wine
1 cup red grapes, seeded and halved
½ cup broth
1 Tbs. Rosemary
2 Tbs. Balsamic vinegar
Olive oil

Rinse and pat dry the pork chops. Season with salt, pepper and some sage.

Heat a large skillet with 1 tablespoon butter and some olive oil. Wait until the pan is hot. Add the chops and sear evenly for 4 to 5 minutes per side. Remove on to a plate and tent with foil. Set aside.

Add the red wine to the skillet and scrape off the brown bits. Add the grapes, Rosemary and broth. Cook for 3 to 4 minutes until liquid reduces. Add the vinegar and cook for an ester 3 to 4 minutes.

Serve the pork chops topped with the grapes. Enjoy!