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Grilled Pork Chops With Sour Cherry Sauce

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**Yield:** Serves 8

ingredients

3 tablespoons balsamic vinegar
3 tablespoons sugar
3/4 cup dry red wine
1/4 cup minced shallot
a 3-inch cinnamon stick
1 cup chicken broth
1 pound sour cherries (about 3 cups), pitted
1 tablespoon cornstarch dissolved in 1 tablespoon cold water

2 teaspoons fresh lime juice, or to taste
eight 1-inch-thick boneless pork chops
vegetable oil for rubbing chops

preparation

In a heavy saucepan boil the vinegar with the sugar over moderate heat until the mixture is reduced to a glaze. Add the wine, the shallot, and the cinnamon stick and boil the mixture until it is reduced to about 1/4 cup. Add the broth and the cherries and simmer the sauce for 5 minutes. Stir the cornstarch mixture, add enough of it to the sauce, stirring, to thicken the sauce to the desired consistency, and simmer the sauce for 2 minutes. Discard the cinnamon stick, stir in the lime juice and salt and pepper to taste, and keep the sauce warm, covered.

Pat the chops dry with paper towels, rub both sides of each chop with the oil, and season the chops with salt and pepper. Grill the chops on an oiled rack set 5 to 6 inches over glowing coals for 6 to 8 minutes on each side, or until they are just cooked through. Transfer the pork chops to a platter and spoon the sauce over them.

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