

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Spiced Pork Chops With Sweet-Sour Citrus Glaze

Adapted from Recipes by Giada de Laurentiis

Pork chops are always quick and easy, but sometimes lack complementary flavors. These chops have an almost-Asian sense about them; they're just plain good...

*¼ cup light olive oil, plus extra
4 boneless pork chops, 8 oz each
kosher salt and ground black pepper
1 tsp crushed red pepper flakes, divided
½ tsp cayenne or Kashmiri chile powder
¼ cup balsamic vinegar*

*¼ cup freshly squeezed orange juice
6-8 Tbsp honey
1 tsp minced garlic
3 scallions, minced
1 tsp chopped fresh rosemary leaves
½ stick unsalted butter, in small pieces*

Heat oven to 375°F. Heat oil in a large, oven-proof, heavy skillet over high heat. Mix salt, pepper, ½ tsp red pepper flakes and the chile powder in a small bowl. Season the chops on all sides, then add chops to pan and cook for 3-4 minutes on each side. Remove skillet from heat, cover with foil and place in the oven to roast.

In a small saucepan, add vinegar, orange juice, honey and garlic to a boil over medium-high heat. Stir occasionally, until honey is dissolved. Simmer for 6-8 minutes, or until slightly reduced. Add scallions and rosemary and cook for one minute longer. Remove from heat and whisk in butter until smooth. Season with salt and pepper, to taste.

Arrange chops on a serving platter and drizzle with glaze. Garnish with rosemary sprigs and minced onion and serve.

Yield: Four servings
Preparation time: 10 minutes
Cooking time: 25 minutes

