



# Pan-fried Pork Chops In Pepper Jelly

Serves 4

## Ingredients:

1 jalapeño  
3/4 teaspoon ground pepper  
1 tablespoon flour  
4 pork loin chops  
1 teaspoon salt  
1/2 red pepper jelly  
3 tablespoons olive oil  
1/3 dry white wine  
3 tablespoons butter  
1 cup chicken broth

## Directions:

1. Lightly dust pork with salt and pepper.
2. Pour oil and drop in 1 tablespoon butter in cast-iron skillet. Melt butter on medium-high heat.
3. Place pork chops in skillet, cook 8-10 minutes per side. Remove from skillet, keep warm.
4. Place jalapeño and pour flour in hot skillet. Cook for 2 minutes, flour should become golden brown. Pour in wine, cook until wine is reduced.
5. Add chicken broth to skillet, cook 2-3 minutes. Whisk in pepper jelly and mix until consistency is smooth, 3-4 minutes. Add remaining butter, mix together evenly.
6. Return pork chops to skillet, coat evenly. Remove and plate, serve with remaining sauce.

**FeatureIntro:** Dinner doesn't get much better than fried pork chops.

**Week:** 201810

**MainIngredient:** Pork Chop

**Season:** Spring

**RecipeIntro:** Topped with a jalapeño red pepper jelly, a little spicy mixed with sweet.

**CookingMethod:** Skillet