

Idiot's Kitchen Recipe – Braised Pork Chops with Cranberries

Recipe from www.idiotskitchen.com – Adapted from Edna Lewis



Ingredients:

4 center cut pork loin chops, bone in, ½ inch thick
1 Tablespoon butter
1 Tablespoon olive oil
12 ounces fresh cranberries
¾ cup sugar
Salt & Pepper

Parchment Paper and Aluminum Foil needed for baking.

Note: It is optional (but very good) to brine the pork chops in salt water for 2 hours prior to baking. To do this, dissolve ¼ cup sea salt or kosher salt in 1 quart (4 cups) cold water. Put the pork chops in a bowl with the salt water brine, cover tightly with plastic wrap, and refrigerate for 2 hours. Once brined, rinse the chops under cool water and pat dry with paper towels.

Preheat the oven to 350 degrees.

Melt 1 Tablespoon butter and 1 Tablespoon olive oil in a large skillet. Brown the pork chops on both sides over medium high heat until golden brown – about 3-4 minutes per side. Remove the chops from the pan and season with salt and pepper on both sides.

Rinse and pick through a 12 ounce bag of fresh cranberries to remove any shrunken or unripe berries.

Using a large baking dish that will accommodate all of the chops, layer ½ of the berries (6 ounces) in the bottom of the pan. Fill a ¾ cup measuring cup with sugar and sprinkle half of it over the berries. Layer the pork chops on top of the cranberries. Top with the remaining cranberries and the remaining sugar.

Cut a piece of parchment paper to fit directly on top of the pork chops and cranberries. Cover the pan with 2 layers of aluminum foil being sure to seal the edges tightly. Bake in a 350 degree oven for 1 hour.

After 1 hour, you will have brown tender chops, plump berries, and delicious sauce. Season the sauce to taste with salt & pepper. Serve the pork chops while hot topped with the cranberries and sauce.

Serves 4 but can easily be adjusted to fit any size needed. If you double the recipe, you can layer the pork chops on top of one another with a layer of cranberries in between. Just be sure you have a dish with high sides so that the sauce doesn't run over into the oven.