

Pork Chops with Apricot Curried Onion



Total Time: 45 minutes.

Yield: Makes 2 servings.

Ingredients:

- 1/4 cup water
- 1 tablespoon Apricot Jam
- 1 large red onion
- 1 1/2 tablespoons vegetable oil
- 1 1/2 teaspoons curry powder
- Four 1/2-inch-thick rib pork chops (about 1 pound total)

Instructions:

- In a small bowl stir together water and jam. Halve onion and thinly slice. In a 12-inch nonstick skillet heat 1 tablespoon oil over moderate heat until hot but not smoking and cook onion with curry powder, stirring, until softened. Stir onions into Apricot jam mixture and season with salt and pepper.
- Pat pork chops dry and season with salt and pepper. In skillet heat remaining tablespoon oil over moderately high heat until hot but not smoking. Sauté chops until golden brown and cooked through, about 1 minutes on each side. Add curried Apricot onions to pan and cook, stirring 1 minute.

