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Pork Chops in Warm Cherry Sauce

- 4 Bone-in center-cut pork chops (about 5 oz each)
- 1/4 Tsp salt
- 1/8 Tsp ground black pepper
- 2 Tsp olive oil, divided into 1½ tsp and ½ tsp portions
- 1 Cup onion, diced
- 1 Cup dry red wine
- 1 Tsp dried tarragon
- 1 Cup dried cherries, either sweet
Bing or tart (or substitute another dried fruit such as raisins, figs, or prunes)

- 1) Trim visible fat from pork chops. Sprinkle with salt and pepper.
- 2) In a large nonstick pan, warm 1½ teaspoons of oil over high heat. When pan is hot, brown chops on both sides, about 2 minutes per side. Remove chops from pan. Set aside.
- 3) Over medium heat, add remaining ½ teaspoon of oil and diced onion. Cook and stir until onion softens, about 5 minutes.
- 4) Add red wine. Cook and stir 1 minute to loosen the flavorful brown bits and mix them into the sauce.
- 5) Add tarragon and cherries. Cook and stir 1 minute to blend.
- 6) Return pork chops and any juices to pan. Cover. Simmer 9 minutes to thicken sauce and until pork chops are fully cooked (to a minimum internal temperature of 160 °F).
- 7) Serve immediately.

Makes 4 Servings