



Pork Chops with Almond Plum Sauce

Ingredients:

- 1 cup water
- 6 tablespoons lemon juice
- 6 tablespoons soy sauce
- 4 cloves garlic, chopped finely
- 1½ teaspoons cornstarch
- ¼ teaspoon salt
- ½ teaspoon white pepper
- Pinch cayenne
- 4 pork chops, about 1 inch thick
- 1 tablespoon vegetable oil
- 2/3 cup plum jam
- ¼ cup sliced natural almonds, lightly toasted
- ¼ cup sliced green onion tops, for garnish

Directions:

- Combine first 8 ingredients. Marinate pork chops in mixture in refrigerator 1 hour or overnight.
- Remove pork chops, reserving marinade.
- Sauté pork chops in oil over high heat 2 to 3 minutes on each side or until golden brown. Remove and reserve.
- Add marinade and plum jam to pan. Cook over medium heat until mixture thickens and coats the back of a spoon, about 5 minutes.
- Return pork chops to pan in single layer. Simmer, covered, 5 to 7 minutes. Remove cover and continue cooking 3 to 4 minutes or until pork chops are just cooked through and tender.
- To serve, remove chops to serving plate; sprinkle 1 tablespoon almonds over each chop. Pour sauce over and sprinkle each chop with 1 tablespoon sliced green onion tops.

Yield: 4 servings

