

Betty's Sweet and Tangy Pork Chops Recipe



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In this video, Betty demonstrates how to make a quick, elegant entree, Sweet and Tangy Pork Chops. These are boneless pork chops, dressed up with a sauce made of prepared mustard and apricot preserves. With some sliced green onion on top, it is a lovely main course that you will enjoy!

Ingredients:

1/3 cup apricot preserves
2 tablespoons prepared mustard
3 or 4 uncooked boneless pork chops (about 1 1/2 pounds)
3 or 4 green onions
cooking oil spray

In a small pot, combine 1/3 cup apricot preserves and 2 tablespoons prepared mustard. Place over low heat and stir occasionally, until preserves are melted and combined with the mustard, Set aside. Place 3 to 4 uncooked, boneless pork chops on a broiler pan that has been sprayed with cooking oil spray. Broil pork chops about 5 inches from the broiler unit of your oven, with the oven door partially open. Broil for 5 minutes, then brush the pork chops with half of the preserves mixture. Turn and broil for 5 minutes on the other side. Brush pork chops with the remaining preserves mixture, and continue to broil for an additional 2 minutes. Check for doneness, and remove from oven when the meat is white inside--no pink showing. Place pork chops on a nice serving dish and use kitchen shears to slice the tops of 3 green onion over the glazed pork chops. These are elegant and scrumptious! I hope you enjoy them! --Betty :)