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Easy Pork Chop Saute With Cranberries

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Ingredients

- 1/4 teaspoon thyme leaves, dried
- 1/4 teaspoon salt, divided
- 1/4 teaspoon pepper, black ground, divided
- 1 1/4 pounds pork, boneless loin chops, (4 chops totaling 1-1 1/4 pounds), trimmed of fat
- 2/3 cup(s) cranberry juice, or orange juice
- 2 1/2 tablespoon honey, (2.5-3 Tablespoons), clover honey or other mild honey
- 2 teaspoon oil, canola
- 1/4 cup(s) onion(s), chopped
- 1 cup(s) cranberries, fresh or frozen, thawed, and coarsely chopped

Preparation

1. Mix thyme and 1/8 teaspoon each salt and pepper in a small bowl. Sprinkle both sides of pork chops with the thyme mixture.
2. Stir cranberry juice and 2 1/2 tablespoons honey in a 1-cup glass measure until well blended.
3. Heat oil in a large nonstick skillet over medium-high heat until hot but not smoking. Add the chops and cook until browned on both sides, 2 to 3 minutes per side.
4. Push the chops to one side of the pan, add onion to the empty half and cook, stirring, until the onion is soft and beginning to brown, 1 to 2 minutes.
5. Pour half the juice mixture into the pan. Add cranberries. Reduce heat to medium and cook, turning the chops occasionally, until cooked through, 2 to 4 minutes. Transfer the chops to a serving plate and tent with foil to keep warm.
6. Add the remaining juice mixture to the pan. Increase heat to high and cook until the mixtures reduces to form a syrupy sauce, about 2 minutes.
7. Season with the remaining 1/8 teaspoon salt and pepper and up to an additional 1/2 tablespoon honey to taste. Spoon the sauce over the chops.