

Ancho Apricot Glazed Pork Chops

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/2	tablespoon	olive oil
1/2	small	white onion - finely minced
1	clove	garlic - minced
2	tablespoons	brown sugar
2	tablespoons	dark soy sauce
4	tablespoons	ancho chile puree
1/3	cup	dry white wine
2/3	cup	water
4	ounces	dried apricot - finely chopped
4		thick pork loin chops (about 1.5 lbs)
		salt and pepper

Heat oil in a heavy, enameled saucepan and saute onion until translucent. Add garlic and cook about 1 minute. Add brown sugar, soy sauce, chile puree, wine, water, and apricots and bring to a simmer. Cook on low heat, stirring until the mixture is thick and the apricots are soft, 20-30 minutes. Season the chops with salt and pepper. Pour 1/2 the glaze over the pork chops in a small dish, and marinate in refrigerator for 2 to 4 hours. Preheat the oven broiler, setting the rack about 7 inches below the flame. Broil the chops 8 minutes on each side, turning once, until done. Meanwhile, warm remaining glaze over a low flame. Serve the chops with remaining glaze on the side.