

Double Orange Glazed Pork Chops

Pork is a wonderful protein filled meat, and this is one of Connie's favorite meals. With the wonderful orange glaze, and the complimentary taste of freshly ground pepper...it is a real man pleaser and only takes 10 minutes to prepare, and 25 minutes to cook.

Ingredients:

- 1 cup freshly squeezed orange juice
- 1/3 cup orange marmalade
- 3 Tablespoons unsalted butter
- 4 Tablespoons Vegetable Oil
- 4 (8-ounce) center-cut pork loin chops, 1/2 inch thick
- 1 Teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Directions:

In a small bowl, mix together the orange juice and marmalade.

Heat the butter and vegetable oil in a large skillet over medium heat. Season the pork chops with the salt and pepper. Add the chops and cook, turning once, until just cooked through, 6 to 8 minutes total. Transfer the chops to a platter and cover loosely with aluminum foil.

Pour off all but 3 tablespoons of drippings from the skillet and add the orange juice mixture. Raise the heat to medium-high and stir, scraping up the brown bits on the bottom of the pan, until the sauce is reduced and slightly syrupy, 6 to 8 minutes.

Return the pork chops to the pan, reduce the heat to medium, and cook, turning the pork chops a few times in the sauce.

Transfer the chops to serving dishes and drizzle with some of the sauce. Pour the remaining sauce into a bowl and serve alongside the chops.