

# Mango Habanero Pork Chops

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## **Ingredients:**

3 or 4 bone-in	Pork Chops (not thin cut)
1 teaspoon	Salt
$\frac{3}{4}$ teaspoon	Ground black pepper
3 tablespoons	Olive oil
3 tablespoons	Butter
1 tablespoon	Flour, all-purpose
1 large, fresh	Jalepeno pepper, seeded and chopped
$\frac{1}{3}$ cup	Dry white wine (optional)
1 cup	Chicken broth
$\frac{1}{3}$ cup	Mango Habanero Jam

## Directions:

Sprinkle pork chops with salt and pepper. In a large skillet, heat oil and 1 tablespoon butter over medium high heat. Add pork chops, cook about 9 minutes per side (for  $\frac{3}{4}$  inch thick chops) depending on thickness. Remove chops from pan.

Add flour and chopped jalapeno to the skillet. Cooks 1 to 2 minutes stirring constantly until flour is golden brown. Add wine if desired, stirring to loosen brown particles from skillet, cook 2 minutes or until liquid is almost completely reduced. If not using wine, simply add the chicken broth instead. Add broth, cook 3 minutes or until mixture thickens. Stir in Mango Habanero Jam until melted and smooth. Cook until thickened. Remove from heat. Stir in the remaining butter. Return the chops to the skillet, turn or baste with the sauce.

