



## PORK CHOPS WITH BLUEBERRY CRAISIN SAUCE

### INGREDIENTS:

- 1 teaspoon salt
- 1 teaspoon dried thyme
- 1/4 teaspoon pepper
- 4 boneless pork loin chops
- 2 tablespoons vegetable oil
- 1/4 cup chopped red onion
- 1 teaspoon cornstarch
- 1 cup Ocean Spray® Blueberry Juice Cocktail
- 1/4 cup Ocean Spray® Craisins® Blueberry Juice Infused Dried Cranberries
- 2 tablespoons red wine vinegar

### DIRECTIONS:

Mix salt, thyme and pepper in small bowl; press mixture into both sides of pork chops. Heat oil in 10-inch skillet over medium-high heat. Add pork chops; cook for 4 minutes. Turn chops over; cover skillet. Cook for 4 to 5 minutes longer or until pork is well browned and internal temperature reaches 160° on a meat thermometer. Remove from skillet; cover to keep warm.

Add onion to skillet. Cook for 1 minute, stirring frequently. Sprinkle cornstarch over onion; stir. Stir in remaining ingredients; bring to a full boil. Boil, stirring occasionally, for 4 to 5 minutes or until liquid is reduced to about half and mixture is thickened. Serve sauce over pork.

Makes 4 servings.