

Pork Chops with Balsamic-Maple Glaze

Serves 2

2 pork chops (I used boneless America's cut, but use whatever)
2 tsp. herbs de Provence
salt and pepper
2 tsp. olive oil
1/4 cup balsamic vinegar
1 Tbsp. pure maple syrup

Pat the pork chops dry and then rub each chop with 1 tsp. of herbs de Provence. Sprinkle both sides with salt and pepper. Heat a heavy-bottomed skillet over medium heat and add the oil. Once hot, add the pork chops and cook until a little underdone (about 2-3 minutes per side, will vary depending on thickness, etc.). Set aside.

Increase the heat to medium-high and add the balsamic vinegar. Deglaze the pan, scraping up all the browned bits, and reduce the vinegar by about half. Stir in the maple syrup. Add the pork chops back into the skillet and continue cooking until done, about a minute per side. Most of the glaze should be soaked up by the chops. Drizzle the chops with any additional glaze.