

## **Apricot-Maple Glazed Pork Chops**

One of the most flavorful pork chops you'll ever eat. Apricot nectar and maple syrup complement the sauce. Pair with steamed white rice, green beans and Libbys Kerns Nectar.

Recipe Cookbook: Nestle® Very Best Meals

Prep Time: 5 minutes    Cooking Time: 20 minutes

### **INGREDIENTS:**

2 TBS butter  
4 1/2"-thick pork chops (1 lb total)  
1/4 C diced shallots  
1/2 C Apricot LIBBY'S® KERNS® All Nectar  
1/4 C sherry wine or dry white wine  
1/4 C maple syrup  
1/2 tsp MAGGI® Instant Chicken Bouillon  
4 dried apricot halves, thinly sliced (optional)  
1 TBS finely chopped parsley (optional)

### **DIRECTIONS:**

MELT butter in large skillet. Add pork; cook, turning once, till no longer pink in center. Transfer to serving plate; keep warm.

ADD shallots to skillet; cook, stirring frequently, till tender. Stir in nectar, sherry, maple syrup and bouillon. Bring to boil; cook, stirring frequently, till sauce has thickened. Remove from heat; pour sauce over pork. Sprinkle with apricots & parsley.

Serves: 4