



## **Pork Chops with Ravensview Strawberry Sauce**

### **Ingredients:**

Serves 4

4 Pork Chops (Bone in or Boneless)  
2 Cups Chopped Strawberries  
1/2 Jalapeno, Chopped  
3 Tbsp Onion, Chopped  
1/2 Tsp Ravensview Rosemary Garlic  
1 Tsp Olive Oil  
1/4 Cup Balsamic Vinegar

Let's start by making the sauce. In a sauce pan add the olive oil and jalapeño and onion. Sauce until softened. Add the chopped strawberries and stir until the berries are a little mushy and release their juices. Now add the balsamic vinegar, the Ravensview Rosemary Garlic and simmer gently for 15-20 minutes until this is reduced by 1/3.

While this is simmering heat a cast iron skillet to high with some canola oil and fry the potato pancakes until golden brown. Set aside.

You can cook the pork chops inside or out. We grilled them, lightly seasoned with Big Easy Bourbon Molasses. The flavors combined lusciously with the Ravensview Rosemary Garlic in the sauce.

To serve place pork chops on the potato pancake and add the sauce. This was truly something unique and very delicious!

I hope you enjoy as much as we did!