

Pork with Orange Cranberry Sauce

- 4 boneless center-cut pork chops, pounded to 3/8" thickness
- 2 tsp. butter
- 2 tsp. olive oil
- 1/4 c. beef broth
- 2 Tbs. frozen orange juice concentrate
- 2 tsp. Dijon mustard
- 1 tsp. cornstarch
- 1/4 c. dried cranberries (Doris sometimes uses dried cherries instead!)

Melt butter with olive oil in a 10"·12" nonstick frying pan. When butter sizzles, add pork and cook, turning once, until both sides are well browned and center is no longer pink (cut to test), 4 to 5 minutes total. Remove meat to a platter and keep warm. Mix beef broth, orange juice concentrate, Dijon, and cornstarch until smooth. Stir in dried cranberries. Add to pan and bring to a boil over high heat, stirring constantly. Boil until slightly thickened, about 1 minute, then pour over pork. From "The Quick Cook" section in *Sunset* magazine.

Accompany with Cooper-Garrod Cabernet Franc