Test Pilot Pork Chops

- 1/2 yellow onion, chopped
- 1 clove garlic
- 1 Tbsp. grated ginger
- 1 Tbsp. balsamic vinegar
- 1⁄4 c. soy sauce
- 1 Tbsp. canola oil
- 2 boneless pork loin chops
- 1 Tbsp. unsalted butter
- 1/2 c. Test Pilot Cutlass, F7U
- 1⁄2 c. dried cranberries

Combine onion, garlic, ginger, balsamic, soy sauce, and oil in a blender; whirl to mix well. Pour over pork chops in a quart Ziploc and marinate in refrigerator 4-6 hours. To cook, remove pork from marinade, shaking off any excess, and discard marinade. Melt butter in a 10” skillet and cook pork chops through, 4-5 minutes each side depending on thickness. Remove from skillet and deglaze pan with wine, adding dried cranberries. Reduce by 1/3 to 1/2. Return pork to pan, coating both sides with sauce. Serve with remaining sauce spooned atop each piece.

Accompany with Cooper-Garrod Test Pilot Cutlass, F7U