

## BLACK CHERRY BALSAMIC GLAZED CHOPS

- 4 1/2 lb. Black cherry fruit spread
- 24 oz Unsweetened grape juice
- 1 1/2 cups Balsamic vinegar
- 1 cup Rosemary, fresh, chopped
- 6 lb Farmland Fully Cooked Pork Loin cut into 24 pork chops

1. Whisk together fruit spread, juice, vinegar and rosemary in small saucepan. Bring to a boil over medium heat. Reduce heat and simmer until reduced by half, stirring occasionally.
2. Heat skillet over medium heat. Place chops in skillet, spoon black cherry glaze on top of each chop. Cover and cook about 5 minutes or until internal temperature reaches 140°F, turning after 3 minutes.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 1/2 cups Balsamic vinegar, 1 cup Rosemary, fresh, chopped, 24 oz Unsweetened grape juice, 4 1/2 lb. Black cherry fruit spread, 6 lb Farmland Fully Cooked Pork Loin cut into 24 pork chops</a>
<b>Course</b>	<a href="#">Dinner</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Serving Size</b>	12