



Warrens Cranberry Festival, Inc.

2014 Recipe Contest Winners

Party Chops With Spicy Cranberry Onion Sauce

Fresh Cranberry Category - 2nd Place - Shirley M. Johnson, Warrens, WI

4 boneless lean center cut pork chops, about 1 lb.
1 1/2 tablespoons butter
1 tablespoon all-purpose flour
1 teaspoon garlic salt
1/4 teaspoon black pepper
2 tablespoons honey
2 tablespoons spicy mustard
1/3 cup cranberry juice



Spicy Cranberry Onion Sauce:

1 1/2 cups fresh or frozen cranberries
1/2 cup cranberry juice
1/2 cup granulated sugar
1 tablespoon dried minced onion
1 teaspoon dried orange peel
1/4 teaspoon cinnamon
1/4 teaspoon ginger
1 tablespoon slivered almonds, optional

Directions:

Cut pork chops in half lengthwise. Cut each half into four squares. Melt butter in large skillet over medium heat. In a large plastic bag combine flour, garlic salt and pepper; shake to mix. Add meat and shake to coat all pieces. Brown meat in butter on both sides. In a small bowl blend honey, mustard and cranberry juice. Pour over meat; cook until tender about 30 minutes; covered. Uncover and cook about 5 to 10 minutes until most of the liquid is absorbed and meat is covered in glaze; keep warm.

Sauce: Rinse cranberries in cold water; drain. In a medium saucepan stir together cranberries, cranberry juice, sugar, onion, orange peel, cinnamon and ginger. Over medium heat, boil and stir often until cranberries pop and sauce thickens; about 10 to 15 minutes, uncovered. Remove from heat and stir in almonds if desired.

Serve warm pork on plate with sauce over. Garnish if desired.

Yield: 4 servings



The purpose of the Warrens Cranberry Festival shall be to promote the common good and general welfare of the community of Warrens, including holding an annual community festival and raising funds to be used exclusively for civic betterments and social improvements in the Warrens community.