



CORLEY FAMILY NAPA VALLEY
MONTICELLO VINEYARDS

Apricot-Maple Glazed Pork Chops

Prep: 5 min Cook: 20 min
Servings: 4 Presented

Ingredients

- 2 tablespoons butter
- 4 1/2-inch-thick pork chops (1 lb approx)
 - 1/4 cup diced shallots
 - 1/2 cup Apricot Nectar
- 1/4 cup sherry wine or dry white wine
 - 1/4 cup maple syrup
- 1/2 teaspoon Instant Chicken Bouillon
 - 4 dried apricot halves
- 1 tablespoon finely chopped parsley (optional)

MELT butter in large skillet. Add pork; cook, turning once, until no longer pink in center. Transfer to serving plate; keep warm.

ADD shallots to skillet; cook, stirring frequently, until tender. Stir in nectar, sherry, maple syrup and bouillon. Bring to a boil; cook, stirring frequently, until sauce has thickened. Remove from heat; pour sauce over pork. Sprinkle with apricots and parsley.

Enjoy with friends and family and a glass or two of

Monticello Vineyards Estate Grown Merlot