



*Enjoy with Estate Grown Merlot*

## APRICOT-MAPLE GLAZED PORK CHOPS

- |   |  |
|---|--|
| 2 tablespoons butter                    | ¼ cup maple syrup                              |
| 4½-inch-thick pork chops ( 1 lb approx) | ½ teaspoon Instant Chicken Bouillon            |
| ¼ cup diced shallots                    | 4 dried apricot halves                         |
| ½ cup Apricot Nectar                    | 1 tablespoon finely chopped parsley (optional) |
| ¼ cup sherry wine or dry white wine     |  |

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.

Serves 4.