

COOPER.GARROD

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Test Pilot Pork Chops

½ yellow onion, chopped
1 clove garlic
1 Tbsp. grated ginger
1 Tbsp. Balsamic vinegar
¼ c. soy sauce
1 Tbsp. canola oil
2 boneless pork loin chops
1 Tbsp. unsalted butter
½ c. Test Pilot Cutlass, F7U
½ 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