



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Ginger Ale Pork Chops –

**4 loin pork chops, about 1 inch thick
½ tsp. ground ginger
1 tbl. unsalted butter
¾ cup ginger ale
¼ cup minced fresh ginger
¼ cup slivered crystallized ginger
¼ cup coarsely chopped walnuts
¼ cup golden raisins
½ cup heavy cream**

- 1. Preheat the oven to 350°. Sprinkle the pork chops all over with the ground ginger.**
- 2. Melt the butter in a large skillet, and brown the pork chops over medium-high heat, 2 to 3 minutes per side. Transfer the chops to a flameproof baking dish.**
- 3. Add the ginger ale, fresh ginger, and crystallized ginger to the skillet, and cook over high heat for 2 to 3 minutes. Pour this over the chops, transfer to the oven, and bake for 30 minutes.**
- 4. Sprinkle the walnuts and raisins over the chops and bake for an additional 15 minutes.**
- 5. Transfer the chops to a serving platter and keep warm. Add the cream to the baking dish and place it over high heat. Cook, scraping up the brown bits, until the sauce is slightly reduced and thickened, about 2 minutes. Pour the sauce over the chops and serve immediately.**

Credit: Silver Palate Basics