

## ***PORK CHOPS WITH ONION MARMALADE***

4 inch-thick boneless pork loin chops  
1 teaspoon dried rosemary, crushed in mortar & pestle  
 $\frac{3}{4}$  teaspoon kosher salt  
 $\frac{1}{2}$  teaspoon freshly ground black pepper  
2 tablespoons olive oil  
2 large onions, halved lengthwise and thinly sliced crosswise  
 $\frac{1}{2}$  cup water  
 $\frac{1}{4}$  cup balsamic vinegar  
 $\frac{1}{4}$  cup red currant jelly

Trim most of fat from chops, pat dry, and sprinkle evenly on both sides with rosemary, salt and pepper.

Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, brown chops, turning once, about 5 minutes total. Transfer to a plate.

Add onions to fat remaining in skillet and cook over moderately high heat, stirring, until browned, about 5 minutes.

Add water, vinegar, and jelly and bring to a boil, stirring, until jelly melts.

Reduce heat, cover, and simmer until onions are very tender, about 25 minutes.

Return pork and juices to skillet. Cover and cook over moderate heat, turning once, until thermometer inserted horizontally into a chop registers 145°F and almost all of liquid has evaporated, about 12 minutes (of juices evaporate, add 1 or 2 tablespoons water to skillet to keep onions from sticking).

Remove from heat, partially cover, and let stand for 10 minutes.

Serve chops with onions.