

# There's No Taste Like Home for the Holidays.

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## Pork Chops with Plum & Red Onion Sauce

as seen on our Gallo® Family Vineyards, Merlot

### Ingredients

Pork Loin Chops, bone in, 4 each  
Olive Oil, 1 tsp

### For the Sauce:

Unsalted Butter, 2 Tbs  
Red Onion, Finely Diced, 1 small (1 cup)  
Merlot, ½ cup  
Plum Preserves, ¼ cup  
Dijon Mustard, 1½ Tbs  
Nutmeg, Freshly Grated, ¼ tsp  
Salt, Pepper, to taste  
Sage, Fresh, Chopped, 1 Tbs

### Instructions

Melt the butter over medium heat in a small saucepan. Add the onion and cook, stirring often, until it is lightly caramelized, about five minutes. Add the wine and reduce to about 2 tablespoons. Stir in the plum preserves, mustard and nutmeg, then season to taste with salt and pepper. Remove the pan from heat and stir in the chopped sage. Brush the pork chops with oil, and season with salt and pepper. Grill or broil as desired, and drizzle with warm sauce just before serving.

**Serves** Four (4)

**Suggested Wine** Gallo® Family Vineyards, Merlot



  
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