

# Pork Chops with Macerated Strawberries

Serves 4

1 pint fresh strawberries thinly sliced  
20 leaves fresh basil, piled, rolled into log, and thinly sliced  
2 teaspoons sugar  
3 tablespoons balsamic vinegar  
5 fresh figs, quartered, when in season ( I didn't find these)  
1 ½ lbs boneless pork loin chops  
Balsamic Vinegar  
Coarse salt and black pepper or Montreal Steak Seasoning  
1 tablespoon EVOO  
¼ cup of water

Combine sliced berries and basil in a small bowl. Sprinkle with sugar and vinegar and combine well. Add fresh figs, when in season, set the bowl aside and let stand.

Rub chops with a little of the vinegar and Seasoning, place a skillet over medium-high to high heat and lightly coat with olive oil. Place chops in hot pan and cook 4 minutes on each side. While chops cook, place a tent of aluminum foil over the center of the pan to reflect heat and allow steam to continue to escape from the pan. Turn chops only once. When chops have cooked for 8 minutes total, add a little water to the pan to lift up any pan juices and color. Cook till liquid evaporates, rubbing chops all around the pan.

Transfer chops to serving plate and let rest 5 minutes. Plate chops with a pile of macerated berries alongside and a serving of a lightly dresses salad of mixed greens. ( I served this up with some carrots!)