

Pork Cutlets with Red Wine Cherry Sauce

Ingredients:

- 1 Tbs olive oil
- 1/4 cup onions, diced
- 1 lb. pork tenderloin (sliced) or pork cutlets
- 1 Tbs fresh thyme, divided
- 1/2 cup corn, optional
- 1/2 cup dry red wine
- salt and pepper to taste
- 1 cup chicken broth
- 1/3 cup cherry preserves

Heat oil in a large skillet over medium-high heat. Add onions and pork and cook pork for 2 to 3 minutes on each side, while stirring onions. The pork and the onions both should have a nice sear on them. Remove pork and onions to a plate and keep warm. Add the corn and 2 teaspoons of thyme to the skillet and cook until corn has a nice char or sear (about 1 to 2 minutes). Spoon corn over pork. Turn the heat to high and add wine and salt and pepper; cook two minutes or until liquid almost evaporates, scraping pan to loosen browned bits. Add the chicken broth and cherry preserves; cook until it's reduced to about 1/2 cup (about 6 to 7 minutes), stirring occasionally. Spoon cherry mixture over pork and sprinkle with remaining teaspoon of fresh thyme. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Be more heart and less attack." - Anonymous