

Josh Cellars Featured Recipe

Glazed Pork Chops with Grilled Onion Medley

Serves 4



Ingredients

- 4 bone-in center cut pork chops, about $\frac{3}{4}$ inch thick
- $\frac{1}{2}$ cup balsamic vinegar
- $\frac{1}{4}$ cup Josh Cabernet Sauvignon
- 1 sprig rosemary, 6-7 inches long
- 4 sprigs thyme, 6-7 inches long
- 3 garlic cloves, finely chopped (about 1 Tbsp.)
- 1 tsp. salt
- $\frac{1}{8}$ tsp. pepper
- 1 medium red onion, quartered with stem on
- 4 large shallots, quartered with stems on
- 2 Tbsp. olive oil

Directions

- To make marinade, combine vinegar, wine, rosemary, thyme, and garlic in a small saucepan. Place pan over medium heat, and cook for about 15 minutes until liquid is reduced to about $\frac{1}{3}$ cup. Discard the rosemary and thyme, then place marinade in refrigerator to cool for 20 minutes.
- Place pork chops in shallow dish or resealable plastic bag and pour marinade over them. Marinate for 30 to 60 minutes.
- Combine salt and pepper in a small bowl.
- Heat grill to medium high.
- Place onions and shallots in a medium bowl. Drizzle with the olive oil and season with $\frac{1}{2}$ teaspoon of the salt and pepper mixture. Place onions and shallots on grill and cook 10-12 minutes, turning occasionally, until tender. Remove from grill and set aside.
- Remove pork chops from marinade and discard any leftover marinade. Season pork chops on both sides with remaining salt and pepper mixture. Grill chops for 8-10 minutes, then turn and grill another 8-10 minutes or until an instant read thermometer reads 140° F. Remove chops, cover and let rest 4 minutes.
- If desired, sprinkle chops with extra chopped rosemary and thyme leaves. Serve with grilled onion medley.