

Quick & Easy

THE COSTCO WAY

Pork Chops with Autumn Crisp Grape Sauce

Makes 4 servings

Ingredients:

3 Tbsp Olive oil
4 bone-in pork chops
2 Tbsp butter
1 tsp powdered sugar
1 cup onion, chopped
1 garlic clove, chopped
1 Tbsp red wine vinegar
½ cup dry white wine
1 to 1½ cups autumn crisp grapes
Salt & pepper to taste

Instructions:

In a heated saute pan, drizzle olive oil. Place pork chops in the pan. Brown on both sides. Remove from the pan. Set aside. Turn heat to medium low. In the same pan, add butter, sugar, onions and garlic. Saute until onions are translucent. Add vinegar and white wine. Turn heat up to medium. Place pork chops back in the pan with the onions and garlic mixture. Add grapes. Cook pork chops for 3 minutes. Flip and cook for an additional 3 minutes, or until internal temperature reaches 145 F. Add salt and pepper to taste. Serve immediately with grape sauce.

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