Pork Cutlets with Beer



Ingredients

4 pork loin centre chops, boneless, fast-fry
Salt and ground black pepper for seasoning
1 Tbsp / 15 mL butter
2 tsp / 10 mL canola oil
1 cup / 250 mL lager-style beer
2 Tbsp / 30 mL apple cider vinegar
2 Tbsp / 30 mL grainy Dijon mustard
2 tsp / 10 mL packed brown sugar
1 tsp / 5 mL dried dill weed

Directions

1. Pat chops with paper towels to remove excess moisture.
2. Season both sides of chops with salt and pepper.
3. In large nonstick skillet, heat butter and oil over medium-high heat. Fry chops 2-3 minutes per side, just until lightly browned; do not overcook.
4. Transfer chops to a clean plate; cover loosely with foil to keep warm.
5. Carefully deglaze skillet with beer, scraping up brown bits from bottom.
6. Add remaining ingredients to skillet; stir to combine. Bring sauce to a brief boil over high heat. Reduce heat to low and simmer until reduced by half, about 8 minutes.
7. Return chops to skillet. Let simmer 1-2 minutes to heat through, occasionally spooning sauce over chops.
8. To serve, drizzle chops with desired amount of remaining sauce.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 5
- **Cook Time (Minutes):** 15
- **Number of Servings:** 2-4