

Drunken Pork Chops with Fig and Onion Marmalade

adapted from [*The Gourmet Cookbook*](#)

serves 4

4 thick-cut pork chops

1 1/2 teaspoon fresh rosemary, minced

1/2 teaspoon salt

1/2 teaspoon fresh ground pepper

2 tablespoons olive oil

2 large onions (1 1/2 pounds total), halved lengthwise and thinly sliced crosswise.

1/2 cup water

1/4 cup balsamic vinegar

1 cup [Drunken Fig Jam](#) (or another jam- apricot, plum, or currant and 3 tablespoons brandy)

Trim excess fat from pork chops. Sprinkle with rosemary and salt and pepper to taste. In a heavy 10-inch skillet heat oil over moderately high heat until hot but not smoking and sauté pork chops until browned on both sides, about 5 minutes. Transfer pork chops with tongs to a plate.

In drippings remaining in skillet sauté onion until it begins to brown. Add water, vinegar, and jam. Bring to a boil, stirring until jelly melts. Simmer mixture, covered, over moderate heat until onion is tender, about 25 minutes.

Return pork and any accumulated juices to skillet, cover, and cook turning once until the chop registers 145 degrees F. Uncover and cook over low heat until almost all liquid is evaporated, about 5 minutes. Season to taste with salt and pepper.

Serve with polenta or mashed potatoes to soak up the sauce.