**Citrus Marinated Pork Chops**



**You can put the chops in the marinade in the morning and refrigerate until ready to use.**

* **Serves** 4

**Ingredients**

* + Juice of 2 limes
	+ Juice of 2 oranges
	+ 1 1/2 tablespoons balsamic vinegar
	+ 1 tablespoon Dijon mustard
	+ 2-3 garlic cloves, crushed
	+ 2-3 sprigs fresh thyme, or 1/2 teaspoon dried thyme
	+ 1/2 teaspoon salt
	+ 1 teaspoon cracked black pepper
	+ 4 center-cut pork chops, 1 inch thick
	+ 1 tablespoon plus 1 teaspoon olive oil
	+ 1 tablespoon unsalted butter

**Directions**

1. In a large, nonreactive bowl, combine all ingredients except the 1 teaspoon olive oil, pork chops, and butter; mix well. Add chops, and spoon marinade over them to coat. Marinate for at least 30 minutes.
2. Heat a heavy skillet over medium heat for 2 minutes. Remove chops from marinade, reserving marinade. Brush pan with the teaspoon of oil; cook chops for 5 minutes on each side. Add marinade, lower heat, and cook, covered, for 7 minutes, turning chops once.
3. Remove chops from pan, and set aside. Turn up heat to medium high; reduce liquid until thick. Remove from heat, stir in butter, and strain. Pour sauce over chops; serve immediately.