



DORSET LEMON PORK

- 2 tablespoons butter
- 1 medium onion, chopped
- 4 boneless pork loin chops, about 1" thick
- 1 cup chicken stock
- juice and zest of 1 lemon
- 1 tablespoon Worcestershire sauce
- 2 ½ tablespoons soft brown sugar
- 1/3 cup (1 ounce) golden raisins (sultanas)
- 1 tablespoon cornstarch (cornflour), mixed with a bit of water to make a slurry
- 6 scallions (spring onions), sliced

Place a large skillet over medium-high heat and add the butter. When the butter has melted, add the onion and cook for 5 minutes. If the onion starts to brown, turn down the heat.

Next, season the pork chops with salt and pepper and sear them for a couple of minutes on each side. Add in the stock, lemon zest and juice, brown sugar, Worcestershire sauce and raisins. Bring to a boil and then simmer, partially covered, for 15 minutes.

Remove the lid, stir in the cornstarch mixture and the scallions. Bring back to a boil and cook another 5 minutes, stirring to make sure sauce doesn't stick. Serve the raisin/onion mixture on top of the pork chops.

Serves 4

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