

# Boneless Pork Chops Smothered in Cherry Sauce

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-pork-loin-with-cherry-sauce-recipe>

## Ingredients:

- 4 boneless pork loin chops 1" thick or more
- 2 teaspoons salt + More for Sauce
- 2 teaspoons chili powder
- 2 teaspoons minced garlic
- 1/4 teaspoon ground cumin
- sauce Cherry
- 2 tablespoons butter
- 2 tablespoons shallots Minced, or Red Onion
- 2 cups cherries Pitted
- 1 cup dry red wine
- 2 tablespoons balsamic vinegar High Quality
- 1/4 teaspoon dried thyme
- salt to Taste
- 1 teaspoon tapioca starch or Corn Starch, Optional

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 125 milligrams
4. Fat: 16 grams
5. Fiber: 3 grams
6. Protein: 49 grams
7. SaturatedFat: 6 grams
8. Sodium: 2070 milligrams
9. Sugar: 14 grams

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