



Pork Medallions with Apple Raisin Chutney

Serves 4

4 pork chops

1 tablespoon olive oil

Salt and pepper to taste

Apple Raisin Chutney

2 tablespoon butter, separated

3 granny smith apples, peeled and diced

½ cup **Prophecy Pinot Noir**

1 tablespoon light brown sugar

2 teaspoon apple cider vinegar

¼ cup golden raisins

1 teaspoon allspice

Heat a large skillet over medium high heat for one minute. Season the chops with salt and pepper. Add the oil and chops to the hot skillet and sear for 3 minutes per side. Remove to serving plates. In the same skillet over medium heat, add 1 tablespoon butter and apples and sauté for 3 minutes. Add the remaining ingredients and simmer until sauce thickens: about 2 minutes. Add 1 tablespoon butter and stir in to melt. Pour over the chops and enjoy.

Enjoy with Prophecy Pinot Noir, Barefoot Bubbly Brut Rose, Elysian Space Dust or Wicked Weed Pernicious