



Maple Gingered Pork Medallions *(adapted from The Maple Syrup Cookbook by Ken Haedrich)*

4 center cut pork loin chops
1/3 cup all-purpose flour
Salt and pepper
2 tablespoons butter
2 shallots, thinly sliced
1 tablespoon finely chopped fresh ginger
1 clove garlic, minced
1/2 cup dry white wine
1/4 cup pure maple syrup
1/4 cup teriyaki sauce
2 tablespoons rice wine vinegar.

Remove any fat from pork loin chops and place between 2 sheets of plastic wrap or inside a large zip bag. Pound each chop until it is a quarter inch thick. Season both sides of chops with salt and pepper. Dredge in flour and shake to remove excess. Set aside. Combine shallots, ginger and garlic in a small bowl. Set aside. In a separate bowl, combine white wine, maple syrup, teriyaki sauce and rice wine vinegar. Set aside.

Heat a large heavy skillet over medium high heat. Add 1 tablespoon butter and when melted and hot, add 2 of the prepped pork medallions. Cook for 2 minutes on one side or until golden, flip and cook additional minute on the other side. Remove to a plate and keep warm. Repeat with remaining 2 medallions. Add shallots, ginger and garlic to pan and sauté for 30 seconds. Add white wine, maple syrup, teriyaki and rice vinegar, increase heat and boil until thickened slightly - about 4 to 5 minutes. Return pork to pan and heat through, flipping to coat both sides with sauce. Serve on rice. Serves 4