

PORK CHOPS WITH MANGO PINEAPPLE SAUCE

Serves 4

Active time: 30 min Start to finish: 4½ hr
(includes chilling)

4 (¾-inch-thick) loin pork chops
2 teaspoons salt
1½ teaspoons black pepper
1 (1-lb) firm-ripe mango, peeled
and coarsely chopped
2 tablespoons unsalted butter
1 cup drained canned pineapple
chunks (from a 14-oz can)
1 cup mango nectar
¼ cup packed light brown sugar
2 tablespoons Dijon mustard
4 whole cloves
2 tablespoons olive oil
1 large onion, coarsely chopped
1 garlic clove, finely chopped
½ cup fresh cilantro leaves

► Sprinkle both sides of pork chops with 1 teaspoon salt and ¾ teaspoon pepper (total), then chill, covered, at least 4 hours (to allow seasoning to permeate meat).

► Purée chopped mango in a food processor until smooth, then force through a sieve into a bowl. Bring mango purée, butter, pineapple, mango nectar, brown sugar, mustard, cloves, and remaining teaspoon each salt and pepper to a boil in a 1½- to 2-quart heavy saucepan, stirring until butter is melted, then simmer, uncovered, stirring occasionally, until thickened, 12 to 15 minutes. Discard cloves.

► Pat pork chops dry. Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then brown chops in 2 batches, about 1½ minutes on each side. Transfer to a plate as browned.

► Pour off all but about 1½ tablespoons fat from skillet, then cook onion over moderate heat, stirring, until softened, about 3 minutes. Add garlic and cook, stirring, 1 minute. Add sauce and pork chops (with any juices) and simmer, uncovered, turning chops over once, until just cooked through, 6 to 8 minutes. Sprinkle with cilantro.

Cooks' note:

- Seasoned uncooked pork chops can be chilled up to 10 hours