

ROSEMARY PORK CHOPS

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 25 MIN

Rosemary and garlic give these succulent pork chops Mediterranean flair.

- 3 garlic cloves
- 2 teaspoons coarsely chopped rosemary
- 3 tablespoons olive oil
- 4 (½-inch-thick) bone-in rib pork chops (1½ lb)

ACCOMPANIMENT: lemon wedges

► Preheat broiler. ► Mince and mash garlic to a paste with a pinch of salt, then stir together with rosemary, oil, ¼ teaspoon salt, and ½ teaspoon pepper. Rub mixture

all over chops. ► Broil chops on a broiler pan about 4 inches from heat, turning once, until just cooked through, about 8 minutes total. Let stand 5 minutes.

BULGUR PILAF WITH DRIED APRICOTS

SERVES 4

ACTIVE TIME: 15 MIN START TO FINISH: 35 MIN

Bulgur is an earthy, nutty grain that becomes fluffy once cooked. It's an ideal canvas for aromatic and sweet flavors.

- ½ cup finely chopped onion
- 2 tablespoons olive oil
- ¼ teaspoon ground allspice
- ⅛ teaspoon cayenne

- ⅛ teaspoon cinnamon
- 1 cup bulgur
- 1½ cups water
- ¼ cup chopped California dried apricots

► Cook onion in oil in a small heavy saucepan over medium heat, stirring occasionally, until golden, about 5 minutes.

► Add spices and cook, stirring, 1 minute. Stir in remaining ingredients with ½ teaspoon salt and simmer, covered, until liquid is absorbed, about 15 minutes. Remove from heat and let stand, covered, 5 minutes.

► Fluff with a fork before serving.

For more EVERY DAY recipes, see page 172.

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