

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 (1/2-inch-thick) bone-in rib pork chops (1 1/2 lb)

ACCOMPANIMENT: lemon wedges

► Preheat broiler. ► Mince and mash garlic to a paste with a pinch of salt, then stir together with rosemary, oil, $\frac{1}{8}$ teaspoon salt, and $\frac{1}{2}$ 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.

$\frac{1}{8}$ teaspoon cinnamon

1 cup bulgur

1 1/2 cups water

$\frac{1}{4}$ 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 $\frac{1}{2}$ 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.

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.

- 1/2 cup finely chopped onion
- 2 tablespoons olive oil
- 1/4 teaspoon ground allspice
- 1/8 teaspoon cayenne

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