

Balsamic-Glazed Pork Cutlets



✓ **WHY THIS RECIPE WORKS:** Reducing supermarket balsamic vinegar concentrates its flavor and creates a sticky glaze.

BALSAMIC-GLAZED PORK CUTLETS Serves 4

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| 8 (3-ounce) boneless pork cutlets,
¼ inch thick, trimmed | 6 tablespoons balsamic vinegar |
| Salt and pepper | 2 tablespoons packed brown sugar |
| 2 tablespoons olive oil | 2 tablespoons unsalted butter |
| 1 garlic clove, minced | 1 tablespoon chopped fresh parsley |
| | 1 teaspoon Dijon mustard |

1. Pat pork dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until just smoking. Cook 4 cutlets until golden brown on both sides and cooked through, about 2 minutes per side. Transfer to platter and tent with foil. Repeat with remaining 1 tablespoon oil and remaining 4 cutlets.

2. Reduce heat to medium, add garlic to now-empty skillet, and cook until fragrant, about 30 seconds. Add vinegar and sugar and cook until slightly thickened, about 3 minutes. Off heat, whisk in butter, parsley, and mustard. Season with salt and pepper to taste. Pour sauce over cutlets and serve.

TEST KITCHEN NOTE: Serve with buttery mashed potatoes.