

Pork Steaks with Grapes



A deliciously balanced dish – sweet, savoury and tart; this dish that has it all! An easy weeknight meal, or an impressive main for your next dinner party.

Ingredients

- 4 pork cutlets
- 2 cups seedless grapes, cut in half
- 2 rosemary sprigs
- 3 small garlic cloves
- 1 red chilli, sliced
- 2 red onions, cut into wedges
- 2 tbsp red wine vinegar
- 100 g quince paste
- 4 tbsp water

Method:

1. Season both sides of the pork steaks with salt and pepper.

2. In a pan over medium high heat, drizzle olive oil, and fry the pork for 3 minutes on each side until browned and cooked through. Transfer to a plate.
3. Place the pan back on the heat and fry the onion wedges and whole garlic cloves for 2-3 minutes, then add the grapes, chilli, water and rosemary. Cook, stirring occasionally for another 3 minutes.
4. Add the red wine vinegar and quince paste and simmer for 10-15 minutes. When the sauce has thickened and the onions and grapes are tender, return the rested pork steaks and its juices back into the pan. Reheat the pork in the sauce for 2-3 minutes, turning to glaze both sides.