



PORK CHOPS WITH CRANBERRY, PORT & ROSEMARY SAUCE

4 1-inch-thick pork rib chops
2 3/4 teaspoons minced fresh rosemary, divided
2 tablespoons (1/4 stick) butter
3/4 cup low-salt chicken broth
3/4 cup tawny Port
1 cup leftover cranberry sauce

Sprinkle pork chops with salt, pepper, and 1 teaspoon rosemary. Melt butter in heavy large skillet over medium heat until beginning to brown. Add pork chops and cook until browned and cooked through, about 5 minutes per side. Transfer to platter; cover to keep warm.

Add broth, Port, and remaining 1 3/4 teaspoons rosemary to same skillet and boil until liquid is slightly reduced, about 4 minutes. Add cranberry sauce; bring to boil, then reduce heat to medium and simmer until sauce is thickened, about 7 minutes. Season sauce with salt and pepper.

Spoon sauce over pork chops and serve.