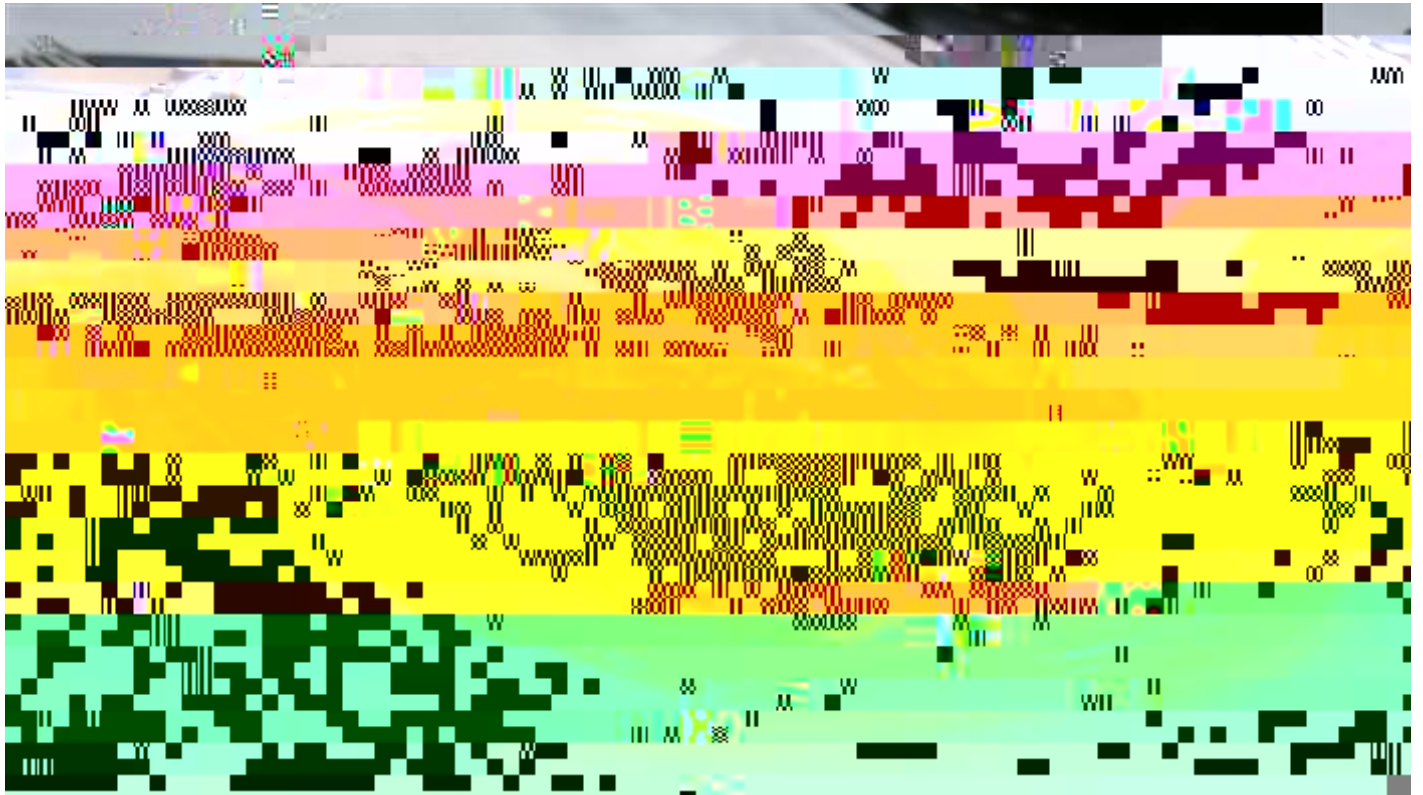


Balsamic-Glazed Pork Chops with Plum-Apple Chutney



When cooked down into a thick reduction, balsamic vinegar becomes a tangy syrup that makes an unrivalled coating for succulent pork chops.

To boil it down (ni pun intended!): Our Plum-Apple Chutney, a simple fruit compote of apples, plums, sugar, and spices, is as versatile a condiment as it gets. It's the perfect accompaniment to

Waterall

Quality Pork Butchers in Sheffield
<http://www.waterall.co.uk>

Plum-Apple Chutney