

# Australian Nut Processors

## Recipe PORK CUTLETS WITH CHERRY SAUCE

Ref No. ANP004

### INGREDIENTS:

6 medium Pork Cutlets  
2 Tablespoons Seasoned Corn Flour  
2 Tablespoons olive oil  
1 cup port wine  
1/2 cup chicken stock  
100g **WINN RED GLACE CHERRIES** halved  
zest 1/2 orange

### METHOD:

Heat pan, add oil.  
Cook floured cutlets until golden.  
Remove from pan and hold in oven.  
De-glaze pan with port and chicken stock.  
Add cherries and orange zest.  
Allow to reduce and thicken, place pork cutlets into  
sauce and allow to cook gently until pork is cooked.  
Serve with garlic mash potatoes and seasoned vegetables.

Serves 6

