

Pork with Lemon and Capers

4 boneless pork loin chops, $\frac{3}{4}$ inch thick (5 ounces each), well-trimmed

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon coarsely ground black pepper

1 lemon

$\frac{1}{2}$ cup chicken broth

2 garlic cloves, crushed with garlic press

1 tablespoon capers, drained

$\frac{1}{2}$ cup lightly packed fresh *parsley* leaves, chopped

1 tablespoon margarine or butter

Lemon-peel strips to garnish

Pat pork chops dry with paper towels. Sprinkle with salt and pepper. Heat nonstick 12-inch skillet over medium-high heat until hot. Add pork chops and cook 4 minutes; turn pork over and cook 3 to 4 minutes longer, until lightly browned on the outside and still slightly pink on the inside. Transfer pork to platter; cover with foil to keep warm.

From lemon, grate $\frac{1}{2}$ teaspoon peel and squeeze 1 tablespoon juice; set aside. To skillet, add chicken broth, garlic, capers, and lemon peel and juice; heat to boiling. Cook 1 minute, stirring often. Remove skillet from heat; stir in parsley with margarine or butter. To serve, pour sauce over pork. Garnish with lemon-peel.

Serves 4.