

Grilled Pork and Nectarines in a Balsamic Marinade—from the Culinary Resources at Central Market, Mill Creek, WA, with minor adjustments by me.

- 4 (4 ounce) boneless pork loin chops, or a pork tenderloin, cut into medallions
- ¼ cup balsamic vinegar, divided
- 2 Tablespoons fresh lime juice
- 3 teaspoons chopped fresh thyme
- ½ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 4 large nectarines, halved and pitted

Place chops or medallions between plastic wrap and pound to a ¼-inch thickness.

In a small bowl, combine 2 tablespoons of vinegar, lime juice, thyme, salt and pepper. Pour over pork, turning pork to coat it, and marinate in the refrigerator for one hour. (Or put it all in a zip-loc bag.)

Preheat grill to medium.

Place nectarines on a plate, cut side up, and drizzle with the rest of the vinegar.

Grill the pork and nectarines for three minutes on each side or until the internal temperature on the pork is 145° F and nectarines are soft and slightly browned.

Put the leftover marinade in a small saucepan and bring to a low boil. Boil very gently about 10 minutes, watching it carefully so that it doesn't reduce too much and burn.