# Plum Pork Chops

**Ingredients**
- 4 - (3/4 inch thick) Boneless Pork Chops
- 4 - Ripe Plums, pitted and quartered
- 3/4 cup pineapple juice
- 2 Tablespoons Balsamic Vinegar
- 3 Tablespoons brown Sugar
- 1 teaspoon ground Cinnamon
- 1/4 teaspoon ground Ginger
- 1/4 teaspoon ground Nutmeg

**Directions**
Place the pork chops, and plums into your 12” regular Dutch Oven. Put pork chops on the bottom and then the plums. If you would like more than 4 plums you can add more to cover the chops. It just adds a little more moisture. Mix together the pineapple juice, balsamic vinegar, brown sugar, cinnamon, ginger, and nutmeg in a bowl, stirring to dissolve the sugar, and pour the mixture over the pork chops and plums.

Just a suggestion use the Dutch Oven liners here for an easier clean up.

Put the lid on and cook. You can do it slow with 12 briquettes on top and 8 on the bottom. You will have to replace them before it is done. Wait till you see the steam coming out from under the lid and then you will know that it is done.