Pineapple Pork Chops

**Ingredients:**
- 2 teaspoons vegetable oil
- 4 each pork loin chops
- 8 ounces pineapple chunks in juice
- 1 tablespoon cornstarch
- 2/3 cup chili sauce
- 1/3 cup raisins
- 1 tablespoon brown sugar, packed
- 1/8 teaspoon ground cinnamon

**Equipment:**
- Non stick skillet with lid
- Measuring cups
- Measuring spoons
- Mixing bowl
- Spatula

**Number of Servings:** 4  
**Prep Time:** 10 minutes  
**Total Time:** 25 minutes

**Directions**
1. Heat oil in skillet to medium.
2. Lightly brown pork loin chops on each side about two to three minutes each.
3. While pork is cooking, open pineapple pour juice into a bowl. Add cornstarch and stir well, until cornstarch is dissolved.
4. To the bowl with cornstarch, add pineapple, chili sauce, raisins, brown sugar and cinnamon.
5. Pour over pork chops, cover and simmer 15 minutes until the internal temperature is 145ºF.