

Small Version – Pork Chops with Roasted Pears and Apple Balsamic Juice

*Makes 6 large pork chops

Apple Brine for Pork Chops

| | | |
|---|----------|----------------------------------|
| 2 | quarts | water |
| 1 | quart | apple cider (juice, not vinegar) |
| ¾ | cups | salt |
| 6 | Tbsp | sugar |
| 1 | each | apples, peeled and sliced |
| ½ | bunch | thyme |
| 1 | teaspoon | black pepper |
| 3 | leaves | bay |
| 1 | stick | cinnamon |
| 3 | pods | star anise |
| 6 | each | pork chops |

Boil 1 quart of water with all dry ingredients to dissolve. Add the remaining ingredients and let cool. Brine the pork chops for 45 minutes. Pat the chops dry with a towel and season with salt and pepper before cooking, preferably grilling.

Pork Sauce

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|---|----------|------------------------|
| 2 | cups | apple cider juice |
| ½ | cup | red wine |
| 1 | each | shallot, thinly sliced |
| 3 | sprigs | thyme |
| 1 | teaspoon | peppercorns |
| ¼ | cup | balsamic vinegar |
| ½ | cup | demi glace |

Simmer all ingredients except the demi glace together. Reduce to about ¾ cup. Add demi glace and bring to a simmer. Adjust flavor if need be and strain.

Roasted Pears

Use your favorite pear variety or substitute Asian pears, as they are quite nice in this preparation. Quarter pears (we often leave the skins on unless they are tough) and remove the core. Cut each quarter in half or thirds. Toss with olive oil, thyme leaves, salt and pepper. On a sheet pan, stand segments upright on skins. Roast until golden and tender.

Additional Ingredients

For garnish arugula or watercress lightly dressed with vinaigrette

Assembly

Grill the pork chops. Top with the roasted pears and some sauce. Garnish with fresh greens.