

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

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 glaze

Simmer all ingredients except the demi glaze together. Reduce to about ¾ cup. Add demi glaze 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.