

Pork Chops with Fruit and Sauce

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 15 minutes

Serves: 4

CChints: There is something good about combining pork and apples together. We've added pears and goat cheese to round out the flavors. Remember to cook with a wine that you would also drink.



4 pork loin chops, of equal thickness, about 1/2 inch
1/2 teaspoon kosher salt
pinch of black pepper
1 tablespoon olive oil
2-1/2 tablespoons unsalted butter, divided
1 medium Gala apple, peeled, cored and cut into 8 wedges
1 pear, peeled, cored and cut into 8 wedges
1/3 cup dry white wine like a Pinto Grigio
1/4 cup half and half
2 ounces goat cheese

Sprinkle the chops with salt and pepper. Add the oil and 1 Tablespoon of butter to a large nonstick skillet over medium heat. When the butter has melted, smear the combination around in the pan and add the chops and cook for 3 minutes on each side. Do not move the chops while they are cooking so they get a good sear. At the end of the time the juices should run clear and the temperature inside a piece of pork should be 160 degrees F. Transfer the chops to a dish and cover to keep warm and carefully wipe out the skillet.

in the same skillet, add the rest of the butter. Add the apples and pears and sauté for 5-6 minutes until brown. Don't stir too often or they will fall apart. Transfer them to the skillet with the pork chops.

Reduce the heat and add the wine and half and half to the skillet. Let it simmer for about 2 minutes so the sauce can thicken. Remove the skillet from the heat and crumble the cheese in the sauce and stir slowly until it melts and the sauce is creamy.

Put one pork chop on each plate by the fruit and serve with the sauce.