



PAN SEARED PORK CHOPS
with Bourbon Peach Compote





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Ingredients

For the Compote:

15 oz can Sliced Peaches
Maple syrup
Bourbon
Salt

For the Pork Chops:

4 single cut pork chops, bone in or out, about 1.5#
Flour
Medium yellow onion, sliced into half moons
Thyme or Oregano
Garlic
10 oz can Tri-Color Tomatoes
6oz Broccoli Rabe, blanched

Directions

1. Drain peaches and put in sauté pan over medium heat.
2. Add whiskey and maple syrup to taste, season and save for plating. **If you cool this compote it will last in the fridge for a week or two, longer in freezer.*
3. Pat pork chops dry with a paper towel and season well on all sides.
4. Transfer to a wire rack set in a rimmed baking sheet. **If dry-brining chops overnight, refrigerate, uncovered, at least 8 hours, up to 24; otherwise proceed to next step.*
5. When ready to cook chops, preheat oven to 250°F and season chops with pepper.
6. Place baking sheet with pork chops in oven and cook until an instant-read thermometer inserted into the center registers 100 to 110°F for medium-rare, about 30 minutes, or 110 to 120°F for medium, about 35 minutes. Remove from oven. **To prevent overcooking, start checking temperature 5 to 10 minutes before suggested time.*
7. Heat oil in a large stainless steel or cast-iron skillet over high heat until smoking.
8. Dust chops lightly with flour.
9. Place pork chops in skillet and cook, turning occasionally, until browned and an instant-read thermometer registers 120 to 130°F for medium-rare or 130 to 140°F for medium, about 3 minutes.
10. Remove pan from heat, transfer chops to a clean rack set in a rimmed baking sheet, and let rest for 3-5 minutes.
11. Pour out fat from skillet. Add 1 tablespoon butter and melt over medium-high heat.
12. Add onion, sliced garlic and thyme until softened, stirring all the while about 2 minutes, deglaze with chicken stock.
13. Turn up heat and add tomatoes, cook slightly so the colors remain separate. Toss in rabe to heat through. Remove from heat and check for seasoning.
14. Serve and enjoy!

Recipe Developed Exclusively by Mulvaney's B&L - A farm-to-table devotee restaurant in Midtown Sacramento