

Pork Chops with Apple and Pear Compote

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A sweet-and-savory pork chop recipe bursting with simple summery flavors. Tender, grilled pork chops are topped with a sweet apple and pear compote for a unique dinner bursting with simple flavors. Orange juice, soy sauce and Dijon make a lovely marinade, while cinnamon, brown sugar and fresh fruit makes an unforgettable topping for the tender and savory meat.

Ingredients:

1 c. light brown sugar
1 c. soy sauce
1 c. orange juice
½ c. Dijon mustard
1/3 c. honey
2 tbsp Worcestershire sauce
2 tbsp ground black pepper
1 Tbsp ground cumin
8 pork chops, ½ to 1-inch thick
Juice of 1 lime
½ c. butter
1 Tbsp light brown sugar
2 Tbsp ground cinnamon
4 large apples, peeled, cored, and sliced thinly
4 Bartlett pears, peeled, cored and sliced thinly

Directions:

1. In a large bowl combine 1 c. brown sugar, soy sauce, orange juice, Dijon mustard, honey, Worcestershire sauce, black pepper, and cumin. Whisk until completely combined, and sugar has dissolved.
2. Transfer to airtight container or plastic bag, and place pork chops in marinade, covering pork chops entirely. Refrigerate 1 hour.
3. Preheat outdoor grill for medium-high heat. Lightly oil the grate. Remove chops from marinade, and discard marinade. Grill until browned, about 8 minutes per side. Squeeze lime juice over chops as they grill, and cook until meat thermometer registers an internal temperature of at least 160 degrees F.
4. In large skillet melt butter over high heat. Stir in 1 Tbsp brown sugar, and cinnamon. Bring mixture to a boil, stirring until sugar is dissolved. Add apples and pears, and cook until fruit is coated with butter, and soften slightly, about 5 minutes.
5. Serve pork topped with fruit compote.

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