

Pork

Pork Chops with Gorgonzola and Pears

Better Homes and Gardens Garden Fresh Recipes - July 2011

Servings: 4

Start to Finish Time: 30 minutes

4 pork rib chops, cut 3/4 to 1-inch thick

sea salt, Kosher salt or regular salt

2 tablespoons olive oil

2 medium ripe pears

2 tablespoons butter

1/4 cup dry white wine or apple juice

1/4 cup whipping cream

8 ounces creamy Gorgonzola or blue cheese, cut up

freshly ground black pepper

Gorgonzola cheese (optional), cut into chunks

Sprinkle the pork chops with salt.

In an extra-large skillet, heat the oil over medium-high heat.

Add the pork chops. Cook about 10 minutes or until browned and juices run clear (160 degrees), turning once halfway through cooking. Transfer the chops to a serving platter and cover with foil. Drain the fat from the skillet.

Peel and core the pears. Cut each pear into eight wedges.

Melt butter in the same skillet over medium-high heat. Add the pear wedges. Cook about 5 minutes or until browned, turning once. Add the pears to the platter..

Add the wine and whipping cream to the skillet. Bring to a boil and reduce heat. Boil gently, uncovered, for 1 to 2 minutes or until slightly thickened.

Add the Gorgonzola cheese and whisk until the cheese is almost melted. Remove from the heat.

Serve the sauce with the pork chops and pears. Sprinkle with pepper.

Serve with additional cheese. if desired.

Per Serving (excluding unknown items): 162 Calories; 18g Fat (98.1% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 36mg Cholesterol; 64mg Sodium. Exchanges: 0 Non-Fat Milk; 3 1/2 Fat.