



PORK AND PEARS

2017 3RD PLACE WINNER!
SUBMITTED BY MICHELLE MUELLER

- 3 tbsp butter divided
- 2 pears cored and thinly sliced
- 1 tsp Brown Sugar packed
- 4 Wheaton Meat pork chops 1 inch thick, center cut
- 1 tbsp all purpose flour
- 1 cup chicken broth
- 1 tbsp balsamic vinegar

- 1** Melt 1 tbsp butter in a 12" skillet. Add pears and brown sugar. Stir occasionally until tender, about 5 to 10 minutes. Pour pears and sauce into a serving bowl and set aside.
- 2** In same skillet, melt remaining butter. Brown Wheaton Meat center cut pork chops on both sides. Remove pork chops to a platter, keeping warm.
- 3** Stir flour into drippings. Gradually whisk in broth and vinegar until thick and bubbly.
- 4** Return pork chops to skillet and warm thoroughly.
- 5** Serve pear sauce over pork chops.