

Pan-Seared Pork Chops with Caramelized Pears & Gorgonzola Cheese

Learn the fine art of pan-searing with the All-Clad MC2 Fry Pan

STOP BY THE HOME STORE

THURSDAY, MAY 13

and learn to make this recipe, courtesy of
Chef Darnell Harness of Simply Dine Las Vegas
Personal Chef Services.



COOK TECH
bloomingdales


All-Clad

Pan-Seared Pork Chops

with Caramelized Pears & Gorgonzola Cheese

- 4 8 oz lean, center-cut pork chops**
- salt and pepper**
- onion powder**
- garlic powder**
- 1 Tbs oil, (grapeseed or other high smoke point variety)**
- 3 Tbs unsalted butter, divided**
- 2 large Bosc pears, peeled, cored, quartered**
- 2 Tbs brown sugar**
- 2 Tbs white sugar**
- ¾ cup low-sodium chicken stock**
- 2 Tbs unsalted butter, chilled**
- 2 Tbs balsamic vinegar**
- ½ cup Gorgonzola crumbles**
- 2 Tbs chopped parsley for garnish**

1. Pat pork chops dry with a paper towel and season with salt and pepper and onion and garlic powders. **2.** Heat oil and 2 Tbs butter together in the All-Clad fry pan on high heat until it starts to smoke. **3.** Add pork chops and cook until browned, about 5 minutes per side, and the internal temperature is 145°F. Set aside and tent with foil. **4.** Toss the peeled and cored pears with both sugars and salt and pepper in a small bowl. **5.** Lower heat to medium, place pears in the fry pan and cook until golden and slightly softened, about 2 minutes per side. **6.** Add the stock, scrape up brown bits and cook for 2 minutes. **7.** Transfer pears to a platter. Continue to cook until the sauce is slightly thick, about 2 more minutes. **8.** Take sauce off heat, add 1 Tbs butter and balsamic vinegar and stir frequently. Season to taste. Spoon the finished sauce over the pork chops and pears. Top with crumbled Gorgonzola and fresh chopped parsley.

Serves 4. Plate with collard greens, green salad or Brussels sprouts.