

GRILLED PORK CHOPS WITH PEACH COMPOTE



ENTRÉE



4
SERVINGS



40
MINUTES

Ingredients:

For the Pork Chops

- 2-4** bone-in pork chops (about 1 inch thick)
- 2 tbsp** olive oil
- 2 cloves** garlic, minced
- 1 tsp** smoked paprika
- 1 tsp** salt
- ½ tsp** black pepper
- ½ tsp** dried thyme (or rosemary)
- Optional:** pinch of chili flakes

For the Peach Compote

- 2 ripe** peaches, diced (skin on or off)
- 2 tbsp** butter
- 2 tbsp** brown sugar (adjust to taste)
- 1 tbsp** balsamic vinegar (or lemon juice)
- ½ tsp** cinnamon (optional)
- 1 tsp** Rosemary, chopped
- Pinch** of salt
- Optional:** splash of bourbon or vanilla extract

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Prep the Pork

1. Pat pork chops dry.
2. Rub with olive oil, garlic, paprika, salt, pepper, and thyme.
3. Let sit at room temperature for 15 - 20 minutes.

Make the Peach Compote

1. Melt butter in a skillet over medium heat.
2. Add peaches and cook until softened, about 3 - 5 minutes.
3. Stir in brown sugar, balsamic vinegar, cinnamon, rosemary and salt.
4. Let it simmer until slightly thickened, about 5 - 8 minutes.
5. Optional: add bourbon or vanilla at the end.
6. Set aside and keep warm.

Grill the Pork Chops

1. Heat grill to medium-high.
2. Grill pork chops 4 - 5 minutes per side, depending on thickness.
3. Cook to an internal temperature of 145°F (63°C).
4. Let rest 5 minutes before serving.

Assemble

1. Spoon the peach compote over the pork chops.
2. Add fresh herbs if you like.

Serving Ideas

Great with grilled vegetables, corn, or a simple salad - keep it light and seasonal.

VIOGNIER CATIE'S CORNER VINEYARD RUSSIAN RIVER VALLEY

Aromas of banana cream pie, white peach, apricot, spring flowers, and honey dew melon and slight hints of lemongrass and thai basil. The palate is rich and viscous with flavors of fresh lemon/lime, grape fruit and orange juice.



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