

Skillet Pork chops with Caramelized Pears
"Southern Living Magazine," October 2024

Active Time: 30 minutes

Total Time: 1 hour

Serves: 4

Ingredients

4 (1-1/4-inch thick) bone-in center cut pork chops
1-1/2 teaspoons kosher salt
1-1/2 teaspoons black pepper
1-1/2 teaspoons ground fennel seeds
2 tbsp. olive oil
3 cups (1-inch thick) pear wedges (from 3 medium-size green Anjou pears)
1/3 cup chicken stock
2 tbsp. maple syrup
2 tbsp. apple cider vinegar
2 tsp. stone-ground mustard
4 thyme sprigs

Preparation

Sprinkle pork chops evenly with salt, pepper and ground fennel. Let stand for 30 minutes.

Heat olive oil in 12-inch cast iron skillet over medium-high. Add pork; cook until golden brown, 3 to 5 minutes per side. Transfer to plate. (Do not wipe skillet clean).

Add pear wedges to skillet. Reduce heat to medium cook, turning occasionally, until pears are caramelized, about 6 minutes.

Stir in chicken stock, maple syrup, apple cider vinegar, mustard and thyme sprigs. Nestle pork chops into skillet; simmer until an instant-read thermometer inserted into the thickest portion of meat registers 140°F, 2 to 4 minutes.

Transfer pork to clean plate. Cook until sauce slightly thickened and pears are just softened, 2 to 3 minutes. Return pork to skillet and spoon sauce over pork. Season with additional salt to taste; garnish with fresh thyme leaves.