

## Roasted Pork Chops with Pears and Caramelized Onions

### Ingredients:

- 2 - 1.5" to 2" thick pork chop per person
- Olive oil, salt & pepper
- Thyme sprigs
- 2 yellow or red onions, thinly sliced
- 2 ripe but firm bosc pears, peeled, cored and cut into ¼" thick slices
- ½ cup cream, crème fraiche or goat cheese
- 2 cups dry white wine (recommend Pine Ridge Chenin-Blanc-Viognier)



### Directions:

1. Heat the oven to 400F. Warm a cast iron pan on the stove
2. Slice the onions and sauté until caramelized. Take the onions out and set aside.
3. Brush the pork chops on both sides with olive oil, salt, pepper, and a few thyme sprigs.
4. In a cast iron, or oven safe pan, sear the pork chops for 1-2 minutes on each side then add back the onions and pear slices and put in the oven on the middle rack. Roast until the pork chops are cooked just through, about 10-12 minutes depending on thickness.
5. When done, remove the pork chops to a platter to rest. Take out about ¾ of the onions and pears and set aside. Put the pan on the stove on medium heat and add wine 1 cup wine and scrape up the brown bits. Add the cream and cook at a low simmer to get the desired consistency. Add more wine or cream to your taste
6. Add salt & pepper to taste but you shouldn't need much.
7. To plate, place each pork chop on a plate or serve family style and top with the onions and pears that were set aside. Pour sauce over meat when done and serve.

### Equipment:

Cast iron pan, sauté pan or large roasting pan

Tongs

Wooden spoon