

BRANDIED CLING PEACH PORK CHOPS

Serves 4

Notes

We use canned peaches, sliced.

Ingredients

- 4 (1-inch-thick) center cut pork loin chops
- Salt and pepper, to taste
- 1 tablespoon olive oil
- 4 halves canned cling peaches, slice and reserve 1/2 cup syrup
- 1/2 cup brandy
- 4 sprigs fresh thyme

1. Season both sides of pork chops with salt and pepper.
2. Heat oil in a sauté pan over medium-high heat. Brown chops 3 minutes per side and remove from pan.
3. Drain excess oil, remove pan from flame and add peach syrup and brandy. De-glaze pan.
4. Carefully return pan to burner. Remove leaves from thyme sprigs and add to pan. Reduce sauce to sauce-like consistency and add sliced peaches and chops to pan along with any juices that have accumulated. Braise for an additional 1 to 2 minutes in sauce.
5. Plate chops with warmed peach slices on top. Spoon sauce over chops.