

Pork Chops with Ginger, Pears & Cranberries



4 servings

2 T. olive oil
4½ inch thick pork chops
1 T. rubbed sage
Salt and pepper
All purpose flour
1 T. butter

2 pears, peeled, cored and sliced thin
⅓ c. pinot noir
2 T. sugar
1 T. fresh ginger, peeled and minced fine
⅓ c. dried cranberries

Heat oil in a large skillet over medium heat. Season pork with sage, salt and pepper. Lightly coat meat with flour and add to hot skillet. Sauté until brown, about 3 minutes per side. Transfer to a plate and keep warm.

Add butter to skillet and sauté pears over medium heat for 2 minutes. Stir remaining ingredients and boil until pears are tender and syrup is thick, about 5 minutes. Return pork to pan with any juices and simmer until cooked through, about 1 minute. Season to taste with salt and pepper. Dish up pork, spoon sauce over and serve with cous cous or polenta and Pinot Noir.