

The Palatable Pair



Recipe Collection

Boneless Pork Chops and Blueberry Bliss Compote

Simple elegance prepared in 45 minutes or less.
A Palatable Pair favorite!

Ingredients

- 2 Tablespoons olive oil
 - Two 1 1/4-inch-thick boneless pork loin chops (about 3/4 pound)
 - 2 medium shallots
 - 2 teaspoons grated peeled fresh gingerroot
 - 1/3 cup water
 - 6 Tablespoons dry white wine
 - 1/2 jar Palatable Pair Blueberry Bliss Compote
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- 2 Tablespoon unsalted butter
 - Salt
 - Pepper

Garnish

- 1 Tablespoon roughly chopped fresh mint leaves
- 1/2 jar Palatable Pair Blueberry Bliss Compote

Preparation

Pat pork dry and season with salt and pepper. In skillet heat oil over moderately high heat until hot but not smoking and sauté pork until browned, about 1-2 minutes on each side. Transfer pork to a plate. Then in the fat remaining in skillet, cook shallot and gingerroot, stirring, until fragrant, about 30 seconds. Add pork, water, wine, and Blueberry Bliss Compote and simmer over low heat, covered, 10 minutes, or until pork is just cooked through.

Transfer pork to 2 plates. If the mixture is too liquid, boil until reduced to a thick sauce-like consistency, about 1 minute. Whisk butter into mixture until incorporated.

Garnish pork with compote and mint.
Serves 2.

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