



## **Pork Chops with Maple Balsamic and Poached Quince with Cranberry Pear Balsamic**

8 boneless pork chops, 1/2-inch thick, trimmed  
1/2 teaspoon kosher or sea salt  
1/4 teaspoon fresh ground pepper  
1 tablespoon Wild Mushroom and Sage Olive Oil  
3 tablespoons finely sliced shallots  
1/3 cup Aged Pure Maple Balsamic

### **Thyme Poached Quince**

1 1/2 cups water  
1 cup Cranberry Pear White Balsamic  
1 - 3" sprig fresh thyme  
1 ripe quince (about 10 oz), peeled, quartered, cored, and cut into 1/2-inch pieces (apples can be substituted by reducing the poaching time to 20 minutes)

## **Instructions**

## **Thyme Poached Quince**

Bring water, balsamic to a simmer in a 2- to 2 1/2-quart saucepan. Add the quince and sprig of thyme. Simmer, gently stirring once or twice, until quince is tender, about 35 minutes. Discard the thyme sprig, drain quince in a sieve set over a bowl and reserve for pan sauce.

## **Pork Chops**

Pat pork chops dry with paper towels. Sprinkle with sea salt and pepper. In nonstick 12 inch skillet, heat the Wild Mushroom & Sage Olive Oil over med-high heat. Cook chops 4 minutes one side, turn over and cook 3 minutes the other side. Transfer to platter and keep warm.

Increase heat to high. Stir shallot into pan juices; cook 2 minutes. Stir in the balsamic and cook down for an additional 2 minutes. Add the strained poached quince to the pan and stir to combine. Adjust seasoning with sea salt and fresh ground pepper.

To serve, ladle the pan sauce and quinces over the pork chops.

**Serves 4**