



Gorgonzola Pork Chops *(adapted from Nick Stellino, Mediterranean Flavors)*

2 center cut pork chops, 1-1/2 inches thick
1 tablespoon butter
1 Granny Smith apple, peeled and cut into very small dice
1/2 teaspoon dried thyme
2 tablespoons Apple Jack brandy
1/4 cup crumbled gorgonzola cheese
Salt and pepper
Olive oil

Cut a pocket into the side of each chop and set aside. Heat butter in a small sauté pan then add apple and thyme. Cook until apple is beginning to turn golden brown, about 3 minutes. Add apple jack brandy and cook until brandy has completely reduced - about 30 seconds. Remove pan from heat and stir in gorgonzola, salt and pepper. Cool to room temperature. Stuff chops with apple filling being careful not to over stuff them. Reserve any leftover stuffing to serve as a garnish. Heat oil in cast iron pan over medium high heat until shimmering. Add chops, cover pan and cook for 4 minutes per side. Let rest for 3 to 4 minutes before serving.

Sauce:

1 tablespoon butter
2 garlic cloves, minced
3/4 cup chicken stock
2 tablespoons heavy cream
1/2 cup crumbled gorgonzola cheese
1/4 teaspoon black pepper
Chopped fresh parsley for garnish

In sauté pan cook butter and garlic until both are just beginning to brown. Add chicken stock, cream and gorgonzola cheese. Cook over medium heat, stirring occasionally until sauce is reduced and thickened - about 10 minutes. Add pepper and parsley. Serve on chops.