

Pork Chops and Pears

Recipe by: Veronica O'Connor, modified by the O'Connor clan

Servings: 5

Amount	Ingredient	Prep Notes
1 pound	pork chops	trimmed
1 tablespoon	oil	
pinch	pepper	
1 can	pear halves	
1/4 cup	orange juice	
1/4 cup	brown sugar	
1/4 teaspoon	cinnamon	
1/2 cup	pear juice from can	
2 tablespoons	butter	cut into small pieces
2 tablespoons	cornstarch	
2 tablespoons	water	

- preheat oven to 350
- brown pork chops in oil; transfer to 9x13 pan and sprinkle with pepper
- deglaze skillet with some extra orange juice or pear juice; pour over pork chops
- add pears to pan; place a chunk of butter in the center of each pear half
- drizzle orange juice over all; sprinkle with brown sugar and cinnamon; pour pear juice over all, trying not to wash away the cinnamon/brown sugar
- cover with aluminum foil and bake at 350 for 20 minutes; uncover and bake an additional 20 minutes
- remove from oven and plate the pork chops and pears; pour pan drippings into sauce pan
- mix cornstarch and water; pour into saucepan, stirring constantly; cook on medium heat, stirring constantly, until thickened