



Grilled Pork Chops with Balsamic Caramelized Pears

Savannah · 28/09/2024



Prep Time

2 hrs 6 mins

Difficult

Medium

Servings

6

Description

The recipe transforms thin supermarket pork chops into an unforgettable juicy tender flavor-packed lip-smacking pork experience. A combination of brining, marinating, and saucing. All can be prepared ahead except for the last 5 minutes of grilling.

Ingredients

- 1 ½ quarts water - 5 tablespoons kosher salt - 2 tablespoons white sugar - 6 pork loin chops
- 1/2 inch thick - ½ cup olive oil - 4 cloves garlic
- minced - 1 tablespoon fresh rosemary
- minced - ½ cup balsamic vinegar - 1 tablespoon butter - 1 tablespoon olive oil - 2 Vidalia onions
- each cut into 8 wedges - 2 pears
- cored and each cut into 8 wedges - 1 teaspoon salt

Instructions

1. In a large bowl
2. stir together the water
3. kosher salt
4. and sugar. Add pork chops to this brine
5. and let them soak for no more than one hour. Drain and discard the brine. Pat pork chops dry with paper towels. In a shallow dish
6. stir together the olive oil
7. garlic
8. and rosemary. Place pork chops in the dish
9. and turn to coat. Cover
10. and marinate in the refrigerator for at least 1 or 2 hours. Pour the balsamic vinegar into a small saucepan. Bring to a boil
11. and cook until reduced by 1/2
12. about 10 minutes. When the vinegar cools
13. it should be the consistency of syrup. Melt butter with olive oil in a large skillet over medium-high or high heat. Add the onions and pears
14. and quickly brown being careful to keep the wedges intact. Once the onions and pears are browned
15. reduce heat to low
16. and cook for about 7 minutes
17. or until tender. Stir in the reduced vinegar and salt. The recipe can be prepared up to this point several hours before grilling. Preheat the grill for medium-high heat. Warm pears on a cool section of the grill (in the skillet)
18. while placing the pork chops over the hot part. Cook pork for about 3 minutes per side
19. or to desired doneness. Remove to a serving plate
20. cover with aluminum foil and let rest for a few minutes. Uncover
21. top with the pear onion sauce
22. and serve. Allrecipes Magazine Note: The nutrition data for this recipe includes information for the full amount of the brine ingredients. The actual amount of the brine consumed will vary.