

# Center-Cut Pork Chops

*with Caramelized Onions & Blue Cheese Grits*

Grits are a staple food in the American South. (In fact, grits are the official prepared food of Georgia.) This Southern specialty is made from stone ground hominy and simmered until tender. We're mixing in a little tangy blue cheese to add a smooth, creamy texture and a flavorful kick to this classic. We reckon you'll love it.



## Ingredients

- 2 Boneless Pork Chops
- 2 Cloves Garlic
- 1 Bunch Thyme
- 1 Lemon
- 1 Yellow Onion
- ½ Head Escarole
- ¾ Cup Yellow Grits
- 3 Tablespoons Chicken Demi-Glace
- 1 Ounce Blue Cheese, Crumbled



Makes 2 Servings  
About 675 Calories Per Serving



# Instructions



## *Prepare the ingredients:*

Wash and dry the fresh produce. Remove the pork chops from the refrigerator to bring to room temperature. Peel and thinly slice the garlic and onion. Pick the thyme leaves off of the woody stems; discard the stems. Cut the lemon into quarters and remove the seeds. Roughly chop the escarole.



## *Cook the grits:*

In a medium pot, combine the **grits**, **chicken demi-glace**, a **big pinch of salt** and **3 cups of water**. Bring the mixture to a boil, then reduce the heat to low and simmer, stirring occasionally, 5 to 7 minutes, or until all of the liquid is absorbed and the grits are tender. Add **half of the blue cheese** and cook, stirring frequently, 30 seconds to 1 minute, or until the cheese is thoroughly incorporated.



## *Caramelize the onions:*

While the grits are cooking, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onions** and cook 9 to 11 minutes, or until brown and caramelized, stirring frequently to prevent burning. When the onions are almost fully caramelized, add **1 tablespoon of water** and season with salt and pepper. Transfer to a plate and wipe out the pan.



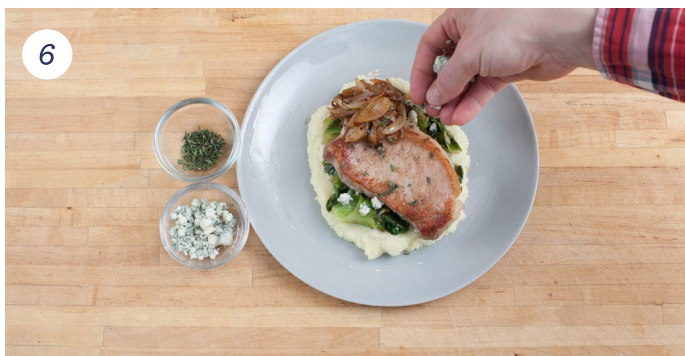
## *Cook the pork chops:*

Season both sides of the **pork chops** with salt and pepper. In the same pan used to caramelize the onions, heat 2 teaspoons of olive oil on medium until hot. Add the pork chops and cook 4 to 6 minutes per side, or until golden brown and cooked through. (Loosely cover the pan with aluminum foil to help the pork cook faster.) Transfer the pork to a plate, leaving any drippings in the pan, and let rest for at least 5 minutes, loosely covering the plate with aluminum foil to keep warm.



## *Cook the escarole:*

To the pan with the pork drippings, add 1 teaspoon of olive oil and heat on medium until hot. Add the **garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **escarole** and cook 1 to 2 minutes, or until slightly wilted. Stir in the **juice of 2 lemon wedges** and any juices from the plate with the cooked pork. Season the escarole with salt and pepper to taste. Remove from heat.



## *Plate your dish:*

Divide the grits between 2 plates and top with a pork chop and half of both the escarole and caramelized onions. Top with the **remaining blue cheese** and **thyme**. Garnish with the **remaining lemon wedges**. Enjoy!