



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Pork au Poivre –

2 boneless pork loin chops (6 to 8 oz. each), seasoned with salt and pepper
¼ cup peppercorn mélange crushed (mixed peppercorns)
2 tbl. olive oil
1/3 cup brandy
1/3 cup chicken broth
½ tsp. white wine vinegar
½ tsp. chopped fresh thyme
3 tbl. unsalted butter, cubed

Preheat oven to 375°.

Coat both sides of the chops with peppercorns.

Heat oil in a sauté pan over medium-high heat until it shimmers. Add pork chops and sauté until browned, about 2 minutes per side. Transfer pan to oven and roast pork until an instant-read thermometer inserted into the thickest part registers 145°, 7 to 10 minutes. Transfer pork chops to a plate; tent with foil.

Deglaze pan with brandy, scraping up any brown bits; cook over medium-high heat until liquid nearly evaporates, 2 minutes.

Add broth, vinegar, and thyme to pan and reduce, 4 minutes more. Off heat, whisk in butter, 1 cube at a time, adding more only when the butter melts. Serve sauce over pork

Credit: Cuisine at Home