



Seared Pork & Apple Compote

Quite frankly, what is better than pork?! Many may disagree, but I have found that you can put bacon on just about anything (including wood) and it will still be ridiculously delicious!

INGREDIENTS:

- 2 each, 4 oz Pork Loin Steaks
- 2 Tablespoons Olive Oil
- Salt and Pepper
- 1 each Granny Smith Apple (Diced)
- 3 Tablespoons Onion (Diced)
- 1 Garlic Clove Chopped
- 2 Tablespoons Apricot Preserve
- 1/2 Cup Chicken Stock
- 2 Tablespoons Green Onion (Thinly Sliced)
- 2 Tablespoons Butter

CHEF PAUL'S NOTES:

My first choice for this dish isn't actually pork loin. It is country style pork rib. It is very inexpensive and has a ton of marbling, meaning fat! I prefer a well marbled piece of meat, so if you do too, give it a try. The only difference is they tend to be thicker cuts of meat so after searing it off, finish it in a 350F degree oven for 10 minutes!

DIRECTIONS:

1. Season pork on both sides and place in a hot saute pan with olive oil.
2. Sear on both sides for at least 2 minutes, depending on the thickness of the pork loin steak.
3. Remove pork and plate nicely, set aside.
4. In the same pan add apples and saute for 2 minutes. Add onion and garlic and saute for another minute.
5. Add Apricot preserve and chicken stock.
6. Reduce by half and remove from stove top. Stir in cold butter and green onions.
7. Place apple mixture on top of finished pork loin.
8. Serve on a bed of mashed potatoes or green beans if you are trying to be a bit healthier!

SOME WINE MAYBE?

Chardonnay is always a great choice. It has hints of apple, citrus, and oak.

Pinot Noir is a great second choice. It has a deep fruitiness and pairs well with asian foods as well!

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