

# Pork Chops with Balsamic Fig Sauce

Serves 4

## Ingredients:

4 Pork Chops	4-6 c. of fresh figs <sup>1</sup>
Salt	2 T. Olive Oil
Pepper	4 oz. smoked Prosciutto, cubed
Garlic powder	Balsamic Vinegar Syrup <sup>2</sup>
Sage, dried	1 bundle of fresh Thyme (tied)
Oregano, dried	1 T. fresh Thyme leaves
Basil, dried	

## Directions:

Lay the pork chops on a plate and sprinkle both sides with salt (liberally), pepper, garlic powder (lightly), sage, oregano, and basil. Allow to sit while you slice the figs and prosciutto.

Heat olive oil in a sauté pan over medium heat. Add the Prosciutto and cook to render the fat. Remove the Prosciutto and set aside. Add the pork chops and turn the heat



down to med-low. Brown on each side, but do not fully cook. Remove the chops to a plate and set aside. If needed, add a little more oil to the pan and then add the chopped figs. Toss to coat. Cook for a few minutes, then add a drizzle of Balsamic Vinegar Syrup and stir together. Place the pork chops on top of the figs and finish cooking them. Flip them to coat them in the fig juices. When almost fully cooked (137-140°F), remove chops to a warming plate.

Continue cooking the figs to reduce the juice into a syrup. Add the bundle of Thyme. You can add more balsamic syrup, if you like. When the liquid thickens, plate the pork chops. Remove the bundle of Thyme and discard. Top the chops with the figs and syrup, some Prosciutto, and top with a sprinkle of some fresh thyme leaves.

## SERVING SUGGESTION:

*I highly recommend serving this with steamed carrots. Add some of the fig syrup over the carrots, too. It's a perfect pairing! Consider drizzling the entire plate with a little dash of Balsamic Syrup just before serving.*

## NOTES

1. *Figs should be halved or quartered and the stem removed*
2. *Look for the syrup at the grocery store. You want the syrup rather than balsamic vinegar as the texture will be far too thin*

*Recipe by Angel Miller of 2 Angels Farm*

*Adapted from a recipe by Pasquale Sciarappa of OsaraRecipes.net*

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