



## Pork Chops with Curried Pear Sauce

*Great aromas and taste*

Found this one in a cookbook and modified it a bit. I like to have it with wild rice. This can also be made as a [vegetarian dish](#) with some substitutions.

Quantity	Ingredients	Preparation Notes
1	Firm, ripe Bosc , Bartlett or Anjou Pear	● Peel, core and cut pear into chunks
1/4 Cup	Dried Apricots (2 oz)	● Cut apricots into chunks
3 Tbsp	Dark Seedless Raisins	● In a bowl, put together pears, apricots, raisins, pear nectar, and lemon juice. Set aside
1 Can	Pear Nectar (5 1/2 oz)	● Combine salt, pepper, curry powder and flour in small bowl and put on plate for coating pork chops.
2	Chicken Bouillon Cubes	● Heat oil in large skillet
1 Tbsp	Lemon Juice	● Coat pork chops in flour/curry mixture and place in oil
2 tsp	Cooking Oil	● Brown pork chops on both sides and put into 9 x 9 baking dish
4	Loin Pork Chops - 1" thick, trimmed	● Once pork chops are removed from oil, put in onion, bouillon cubes and garlic and brown until onions are somewhat transparent.
1/4 tsp	Salt	● Put in the remaining flour mixture from plate and heat stirring constantly.
1/4 tsp	Pepper	● Add the water, stirring constantly - It will thicken quickly.
1	Large Onion - finely chopped	● Add the pear mixture and heat through.
1	Clove garlic, finely chopped (may use minced garlic)	● Pour the heated pear mixture over the pork chops and cover with aluminum foil.
1 Tbsp	Curry Powder	● Bake at 375 degrees for 20 minutes. Uncover and continue cooking for 15 minutes or until pork chops are cooked through.
1/3 Cup	Flour	
3/4 Cup	Water	