



Georgia Pork Chops and Grits with Grilled Peach

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2

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Ingredients

- 2 ea. Boneless Pork Chop (4 - 6 Oz)
- 1/4 Tsp Salt; Kosher (Divided)
- 1/4 Tsp Black Pepper
- 1/4 Tsp Allspice
- 2 Tbsp Oil, Vegetable (Divided)
- 1 Tbsp Butter, Unsalted (Divided)
- 2 Each Fresh, Semi-Ripe, Georgia Peaches, Cut Into Wedges
- 1 Tbsp Mustard Dijon
- 3/4 Cup White Wine; Dry
- 1/4 Cup Water
- 1 Tbsp Thyme, Fresh, Picked and Chopped

Grits

- 3/4 Cup [Quaker® Quick Grits - Original](#)
- 2 Cups Milk, 1%
- 1 Cup Water
- 1 Tablespoon Honey
- Pinch Chile Flake (optional)
- 1/4 Tsp Salt
- 1/2 Tablespoon Unsalted Butter
- 2 Tbls Cream (optional)

Cooking Instructions

For the Peaches & Pork Chops:

1. Season the pork with salt, black pepper, the allspice, and 1 Tbsp of oil
2. Preheat grill on high, (optional: a pan heated to medium-high), place the pork and sear both sides (3-4 mi. On both sides until internal temperature reaches 145f degrees)
3. Once you have an even golden-brown sear across all sides, take it out from the grill or pan and set it aside.
4. Season peaches with a small amount of oil and grill for 8-10 minutes, turning the peach slices as they brown and caramelize. Transfer to a saute pan.
5. Lower the heat to medium melt ½ Tbsp of butter in the pan, then add the sliced peached
6. Lower the heat to a simmer and in the middle of the pan, add the Dijon mustard, wine, water, and whisk together to start making a sauce.

For the Grits:

To serve:

7. Divide grits and pour an even layer on to two plates.
8. Slice pork across into about 6 pieces (depending on size), and place on the grits.
9. Pour the Peaches and sauce on top of the sliced pork.
10. Garnish with fresh thyme.