

Berkshire Blue Cheese Braised Pork Chop
Chef William Merelle

Ingredients:

4 pork chops, thick cut
10 1/2 oz duck stock
4 tablespoons flour
4 red pepper bell, cut in 1/2
Salt and pepper for seasoning
4 ounces Berkshire blue cheese, crumbled
2 tablespoons oil

Directions:

Pre-heat oven to 250, season the chops on both sides with salt, pepper and a little garlic powder, and coat the chops lightly with flour.

Heat oil in skillet and brown chops on both sides. Remove from pan and place in a Dutch Oven or an oven proof pan with a tight cover. Place the red pepper in the pan in a single layer under the pork chops, then pour the duck stock around them. Sprinkle the Berkshire blue cheese evenly on top of the chops and cover the pan.

Bake 2 1/2 hours on low, checking every so often to make sure they are not getting too dry. Add more stock if needed.

Serve over rice with gravy from pot.

Bon Appetit